The Wilton Method of Cake Decorating

Course 2

Flowers and Borders

To create the decorations featured in Course 2, you'll need some basic decorating tools. Some of these you may have used during Course 1. There are also several new tools and supplies to help your decorating. See more Essentials and Recommended products for the course on pages 2 and 3. Be sure to ask any questions if you have them!

Course 2 Student Cake Decorating Kit

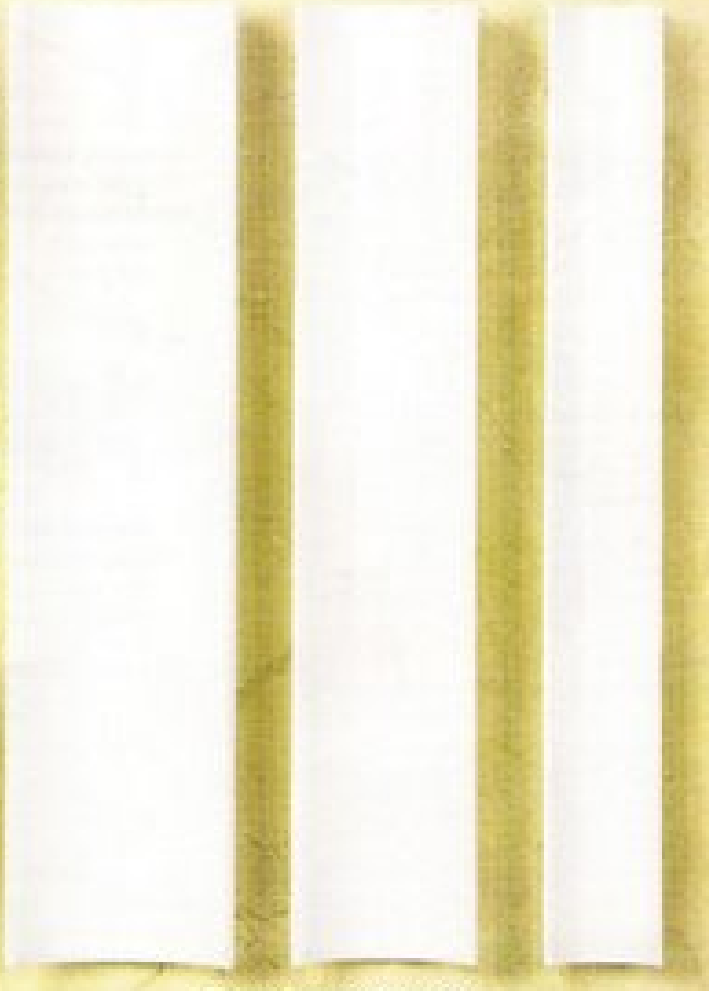
This is your most essential purchase! The kit includes many of the items you will need in this course:

Color Flow Mix Packet

Tips

(we also suggest purchasing two of tip 1 and three of tip 104 which are used often in Lesson 3)

7½ in. Oval Pan Set (2 pans)



Flower Formers (9 pieces)

Essentials

These are the must-have items you will need during Course 2, in addition to those included in your Course 2 Student Kit.

Wilton Meringue Powder

In Course 2, we use Meringue Powder as the key ingredient for making long-lasting, hard-drying Royal Icing (recipe on page 16). It is also used for stabilizing Class Buttercream Icing (recipe on page 8).

Parchment Paper Triangles*

Are easy to fold into a convenient "throw-away" bag. May also be used with a coupler. Use when brush striping bags.

Tips 3, 12, 16, 21, 67

Included with the Course 1 Student Kit. Round tips 3 and 12. Star tips 16 and 21. Leaf tip 67.

Flower Nail No. 7

Included with the Course 1 Student Kit. Used as a platform for making many flowers—including violets, pansies and primroses.

Standard Couplers

Included with the Course 1 Student Kit. These two-part couplers allow tip changes without changing bags.

Practice Board Set

Included with the Course 1 Student Kit. A must for practicing—the set includes a stand and patterns of techniques to guide you in mastering each decorating step. Practice sheets for Course 2 can also be found on pages 41–43.

Recommended

The following products are suggested in order to make decorating in Course 2 easier and more enjoyable. As you continue to decorate, you'll find you use the items on this list over and over again.

Wilton Flavorings

Add taste to icing and other recipes without adding color. Available in Clear Vanilla Flavor, Almond Flavor and Butter Flavor. Ideal for icing, cookies and cakes.

Cake Levelers

Easily levels and torters cake layers to the perfect decorating shape. Regular size for cakes up to 10 in. diameter; large size for cakes up to 18 in. diameter.

Bake-Even Cake Strips

Innovative way to bake perfectly level, moist cakes and avoid high-rise centers, cracked tops or crusty edges.

Cake Circles and Boards

Strong corrugated cardboard holds your cake. Rectangular boards are perfect for sheet and square cakes, or can be cut to fit shaped cakes, using pan as a pattern.

Spatulas

Countless decorating uses, including filling bags with icing, striping bags for color effects, color blending and icing cakes. Available in large, small, straight, angled and tapered styles with rosewood or Comfort Grip™ handles. All have stainless steel blades and are dishwasher safe.

Decorator Brush Set

Versatile brushes have durable bristles and are great for brush striping decorating bags, Piping Gel pattern transfer and more.

Piping Gel

Transparent gel with lots of decorating uses. Tint gel any color you want for decorating or writing. Also used for transferring patterns to your cake.

Featherweight Bags*

Lightweight polyester bags are flexible, reinforced for strength and can be used over and over. Easy to refill, dishwasher safe. Wilton Method Bags included in the Course 1 Student Kits are Featherweight Bags.

Disposable Bags*

Strong, flexible plastic bags are easy to handle and can be used with or without a coupler. Great for microwave-melting and dispensing of Candy Melts® brand confectionery coating.

*We suggest trying each of these types of decorating bags to see which you prefer. Most decorators use them all at various times.

Tipsaver Cases
Great way to organize tips and prevent damage. Small case holds 26 tips, large case holds 52 tips (tips not included).

Tip/Coupler Dishwasher and Storage Bag
Nylon mesh bag is placed in dishwasher silverware rack for easy cleaning of tips and couplers.

Tip Saver
Restores bent tips to their proper shape. Place tip over pointed or cone-shaped end, put on cover and twist back and forth to reshape.

Tip Brushes
Regular size is included in the Course 1 Student Kit. Great for cleaning tip openings for better performance.

Cake Sparkles
Add shimmering color to cakes. Brilliant edible glitter in a wide variety of colors is great for highlighting flower centers, messages and more.

Wilton Icing Colors
Wilton color is made to produce deep, rich color by adding just a small amount. Our concentrated gel formula helps you achieve the exact shade you want without changing your icing consistency. Fast-mixing and easy to use. Extensive color range makes it convenient for you to achieve virtually any color you want.

Ready-To-Use Decorator Icings
Ideal consistency for decorating, with a delicious buttercream taste in white or chocolate. Pure white color helps you achieve true colors. Great for icing or filling cakes.

Color Flow Icing Mix
A must for making the Color Flow Recipe (see page 17), which creates dimensional flow-in designs for your cake.

Trim 'N Turn Decorating Turntable
Decorate and serve on this all-purpose cake turntable. Made of durable plastic, this 12 in. diameter turntable holds up to 100 lbs. Easy-roll ball bearings allow you to turn cake easily as you level, torte, frost and decorate. Wipes clean with a damp cloth.

Pattern Press Sets
Imprint designs into iced cakes for an easy guideline.

Tilting Cake Turntable
Moves to 3 preset angles—12°, 24°, and level—and locks in place, making every decorating technique easier! Turntable smoothly rotates in any of the angled positions for effortless decorating of top borders, swirlwork, lettering on top and sides of cakes, more. Cake sits on non-slip base, 12 in. diameter, 6 in. high.

Decorating Triangle/ Decorating Comb
Just run the ridged edges of either tool over your iced cake for a neat, even look. Each side adds a different contoured effect. The 12 in. long comb is especially good for cake tops; the 5 x 5 in. triangle is ideal for adding a textured look to cake sides.

Hand & Wrist Support Gloves
Nylon/spandex gloves reduce fatigue as you decorate. Lightweight, fingerless design gives you the freedom of motion you need.

Uses of Decorating Tips Book
Features five of the most popular decorating tip families and explains what each does. Shows the versatility of many tips by presenting varied cake designs.

Wilton Yearbook of Cake Decorating
The world's #1 annual cake idea book with hundreds of new cake designs in each edition—many ideas are perfect for students at any skill level. Includes complete instructions, product listings and convenient decorating guide. Pattern Book also available for duplicating many Yearbook designs.

Decorating Bags

Decorating bags hold the icing and decorating tip so you can create a variety of decorations. In this class, you'll be using three types of bags: Featherweight, Disposable and Parchment.

Featherweight Bags are reusable, made of flexible, coated polyester. They are strong, lightweight and dishwasher safe, in sizes from 8 in. to 18 in. Wilton Method Bags included in the Student Kits are Featherweight Bags.

Disposable Bags are made to use and toss—no fuss, no muss. Made of strong, flexible plastic, they're easy to handle. Available in 12, 24, 50 and 100 count boxes.

Parchment Triangles are easy to fold into a convenient "throw-away" bag. Made of grease-resistant vegetable parchment paper, available in 12 in. or 15 in. sizes.

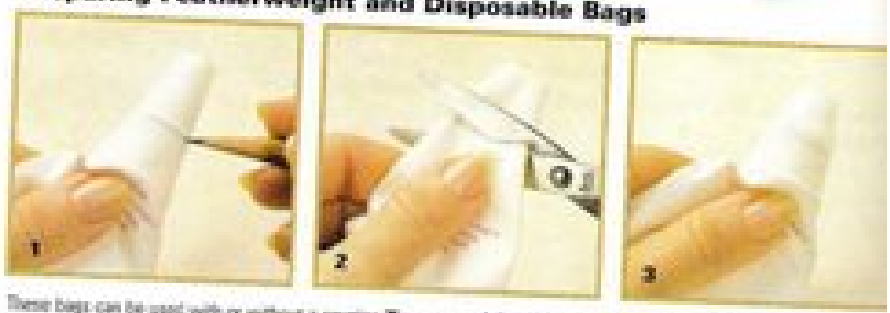
The Tip Coupler

A two-part device called a coupler lets you change decorating tips without changing the bag. The two parts of the coupler are the base and the ring. The photo, below, illustrates how bag, tip and coupler fit together.

A. The Coupler Base fits INSIDE THE BAG before filling with icing. **B.** The Decorating Tip is placed over the part of the base that extends out of the bag. **C.** The Coupler Ring is twisted on over the decorating tip to lock the tip into place.

In this course, we will use standard size couplers. A large coupler also is available to accommodate large tips.

Preparing Featherweight and Disposable Bags

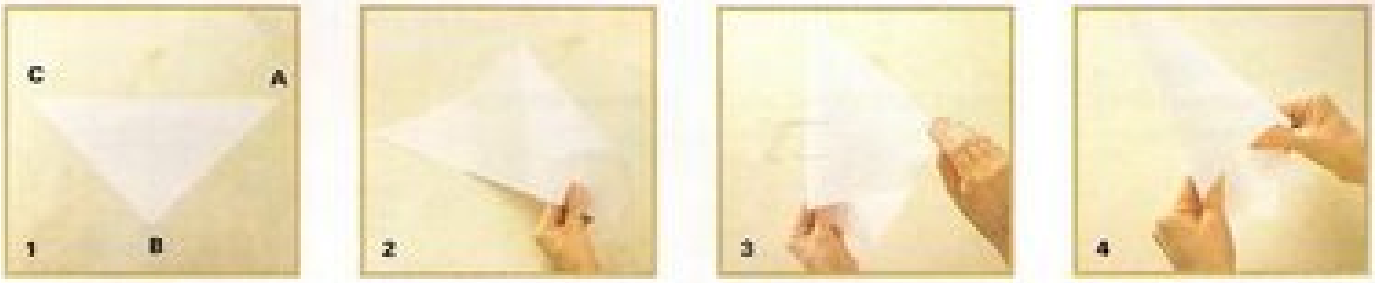


These bags can be used with or without a coupler. **To use without a coupler,** cut the pointed end of the Disposable Bag (Featherweight Bag is ready to use). Simply drop the decorating tip you want into the bag with the narrow end of the tip down. **To use with a coupler: 1.** Remove ring from coupler base. Drop the coupler base, narrow end first, into the bag and push it down as far as you can. For Featherweight Bags: Using a pen or pencil, mark the spot on the outside where the bottom screw thread (closest to tip) is outlined against the bag material. For Disposable Bags: Mark a spot on the outside that is ½ inch BELOW the bottom screw thread. **2.** Push the base up into the bag so that you can cut an opening at the mark. **3.** Push the base down through the opening. One thread should be showing. Place a decorating tip over the part of the base extending from the bag. **4.** Put the ring over the tip and twist it on, locking the tip in place.

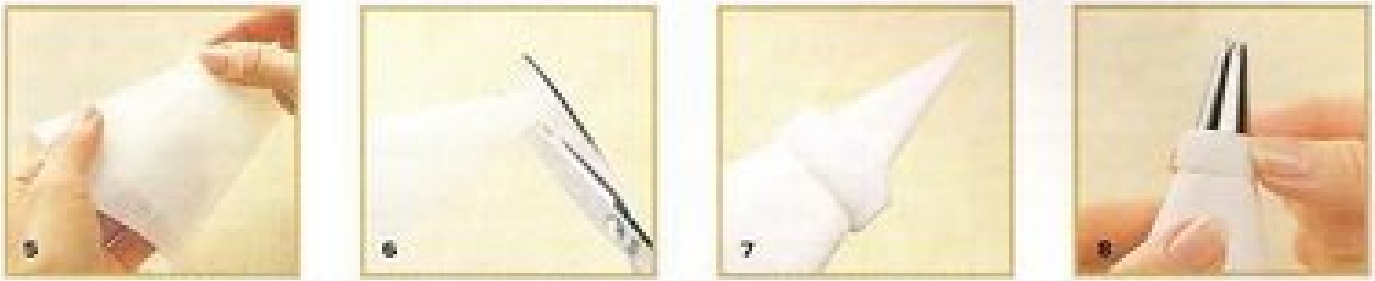
Filling and Closing the Featherweight or Disposable Bag

1. While holding the bag with one hand, fold down the top with the other hand to form a generous cuff over your hand as shown. **2.** With a spatula, fill the bag with approximately ½ cup of icing. It is important not to overfill the bag; start with about ½ cup icing in your bag; otherwise, excess icing may squeeze out the wrong end. **3.** Remove icing from the spatula by squeezing the bag with your thumb and fingers against the spatula and pulling the spatula out. **4.** Close the bag by unfolding the cuff and twisting the bag closed. This forces the icing down into the bag. You can make sure you've released any air trapped in the bag by squeezing some of the icing out of the tip into the bowl. This is called "burping" the bag.

Preparing a Bag Using a Parchment Triangle

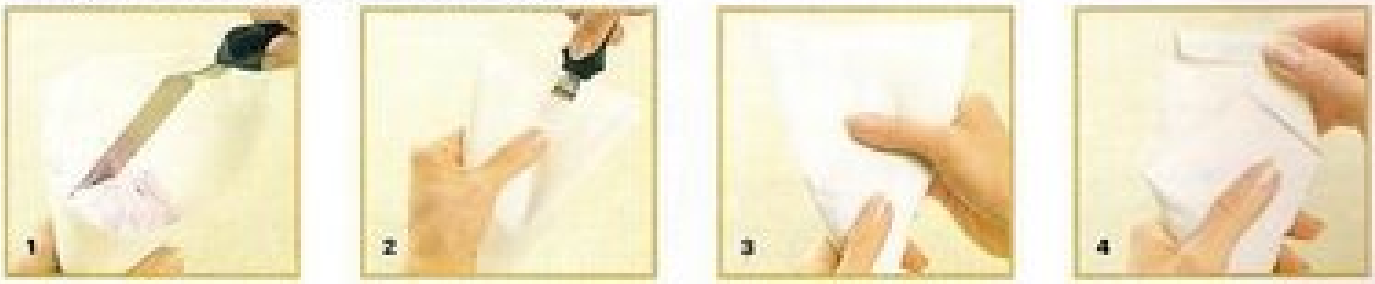


1. Note that the points of the triangle have been labeled A, B, C in the photo. Place the triangle on a flat surface with point B facing you. **2.** Curl point A up and under, bringing it toward you until points A and B meet. The curled edge from point A should lie on top of the edge between C and B, as shown. **3.** Hold points A and B together with your left hand, picking up point C with your right. Wrap point C around to meet points A and B in back. All 3 points align to form 1 sharp point, which forms the bag's cone. **4.** Hold the bag with both hands, thumbs inside, and slide points A and C in opposite directions to make the upside down "W" as shown.



5. Fold the points of the bag down into the bag. Tear 2 notches along folded edge and fold notch down. Tape the outside seam of the bag if desired. **6.** To use a decorating tip without a coupler, cut ½ in. off the end of the bag, then drop the tip in, narrow end first. Don't be concerned if the tip doesn't fit snugly. The icing will hold it in place. **7.** To use a tip coupler, drop the base, narrow end first, into the bag and push it down as far as you can. Holding the coupler and bag together in place with one hand, twist on the ring. When secure, tear away the tip of the parchment bag. **8.** Unscrew ring, position the decorating tip on the coupler and replace the ring, locking the tip into place.

Filling and Closing the Parchment Bag



1. Hold the bag near the bottom and fill the bag only half full with a spatula, using about three tablespoons of icing at a time. **2.** Remove icing from the spatula by squeezing the bag with your thumb and fingers against the spatula and pulling the spatula out. **3.** Close the bag by first flattening the top of the bag flat above the icing. **4.** Fold in one side, then the other side, then the top. Hold the bag just above the fold to prevent icing from coming out of the top of the bag.

Tip Care and Storage

For perfectly-formed decorations, your tips must be kept clean and in their original shape.

- Wash tips after each use in hot, soapy water; rinse in hot, clear water. Or wash in the top rack of your dishwasher, first placing tips in the **Wilton Tip/Coupler Dishwasher and Storage Bag**.
- If bits of icing clog the opening, gently use a **Wilton Tip Brush** to clean icing away. Air dry, or if using immediately, dry with a soft towel.
- The best way to store tips is upright, on pegs. This protects the finely cut ends from being bent out of shape. Use **Wilton Tipsaver Cases** to hold and protect tips between decorating. They're designed with pegs and come in sizes to hold 26 or 52 tips.
- If a tip does become misshapen, use the **Wilton Tip Saver Tool** to restore it to the proper shape. Your Instructor will show you exactly how to use this amazing tool, which works in seconds!

class CUES

Your Instructor will show you how easy it is to make parchment bags. Most decorators love working with parchment, because it's easy to hold and control. No clean-up necessary!

Decorating bags are not just for icing—use for filling cream puffs, refilling twice-baked potatoes, more!

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The 3 Essentials of Cake Decorating

Every decoration you make is the result of three things working together:
1. Icing consistency; 2. Correct bag position; 3. Pressure control
Understand these three essentials to achieve the desired decorating results!

1. Icing Consistency

If the consistency of your decorating icing isn't just right, your decorations won't be right either. Just a few drops of liquid will make a great deal of difference in your results. Watch your Instructor to see what each consistency looks like.

Stiff Consistency Icing holds a ¾ in. peak on the spatula. Use it for flowers with upright petals. If icing is not stiff enough, petals will droop.

Medium Consistency Icing is used for flowers with flat petals and for borders. When the icing is too stiff or too thin, you can't get the uniform designs that characterize a perfect border.

Thin Consistency Icing is used for writing, vines, stems, leaves, and icing a cake.

class CUES

Remember to use your Practice Board Set to help develop your pressure control. The practice sheets show you just how a decoration should look. Your Instructor will work with you to show you how to adjust the amount of pressure you use.

2. Correct Bag Position (For Right-Handers)

The way your decorations curl and point and lie depends not only on the icing consistency but also on the way you hold the bag and the way you move it. Bag positions are described in terms of both angle and direction.

Angle

Angle refers to the position of the bag relative to the work surface. There are two basic angle positions:

90° angle, or straight up, perpendicular to the surface. Used when making stars or flat petal flowers.

45° angle, or half way between vertical and horizontal. Used for writing and borders.

We'll show a bag illustration like this for certain techniques, indicating the correct angle to hold the bag.

▽ = 90° ◺ = 45°

Direction

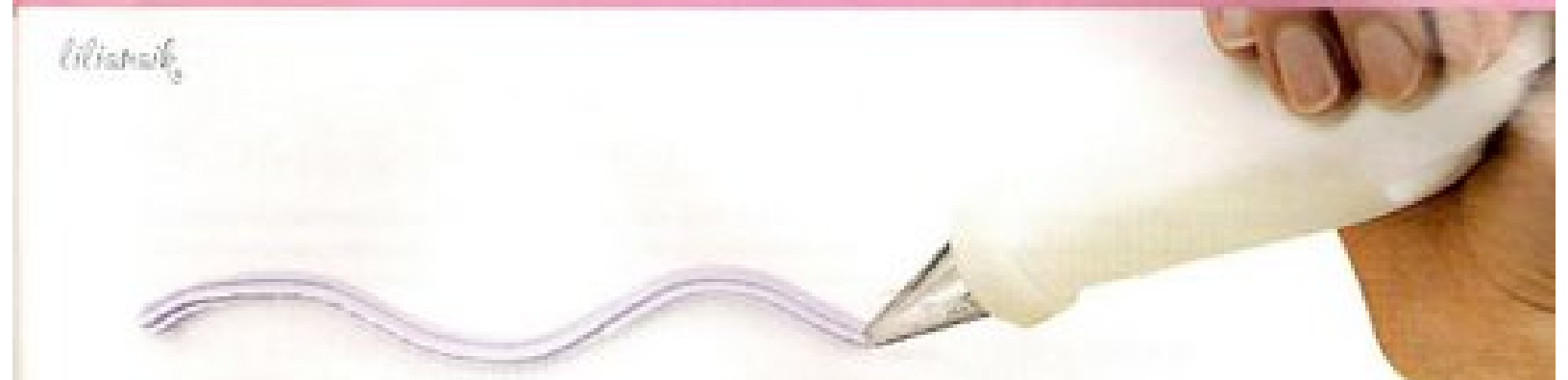
The angle of the bag to the work surface is only half the story of the bag position. The other half is the direction in which the back of the bag is pointed. Correct bag direction is easiest to learn when you think of the back of the bag as the hour hand of a clock. When you hold the bag with the tip in the center of the clock, you can sweep out a circle with the back end of the bag. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of the bag.

Watch the clock! We'll show clocks like these to indicate the direction to point the back of the bag for certain techniques.

◔ R = 3:00 ◔ R = 4:30 ◔ = 6:00

Right-handed direction will be labeled **R.** Techniques which use the 6:00 direction, which is used by both right- and left-handers, are not labeled.

Note: Right-handers should always decorate from left to right.



Correct Bag Position (For Left-Handers)

The way your decorations curl and point and lie depends not only on the icing consistency but also on the way you hold the bag and the way you move it. Bag positions are described in terms of both angle and direction.

Angle

Angle refers to the position of the bag relative to the work surface. There are two basic angle positions:

90° angle, or straight up, perpendicular to the surface. Used when making stars or flat petal flowers.

45° angle, or half way between vertical and horizontal. Used for writing and borders.

We'll show a bag illustration like this for certain techniques, indicating the correct angle to hold the bag.

▽ = 90° ◺ = 45°

Direction

The angle of the bag to the work surface is only half the story of the bag position. The other half is the direction in which the back of the bag is pointed. Correct bag direction is easiest to learn when you think of the back of the bag as the hour hand of a clock. When you hold the bag with the tip in the center of the clock, you can sweep out a circle with the back end of the bag. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of the bag.

Watch the clock! We'll show clocks like these to indicate the direction to point the back of the bag for certain techniques.

L = 9:00 L = 7:30 = 6:00

Left-handed direction will be labeled **L.** Techniques which use the 6:00 direction, which is used by both right- and left-handers, are not labeled.

Note: Left-handers should always decorate from right to left. One exception is writing and printing; everyone decorates from left to right.

3. Pressure Control

The size and uniformity of your icing designs are affected by the amount of pressure you apply to the bag and the steadiness of the pressure—how you squeeze and relax your grip on the decorating bag. Your goal is to learn to apply pressure so consistently that you can move the bag in a free and easy glide while just the right amount of icing flows through the tip. Practice will help you achieve this control.

Class Buttercream Icing

You saw how easy it was to make and use this icing throughout Course 1. Now we'll continue to use Class Buttercream for some of the flowers and decorations in Course 2. Remember to use the recipe below for decorating. Don't try to substitute your own favorite recipe or store-bought canned icing—you will get the best texture with this recipe. If you want the convenience of canned icing, use Wilton Ready-To-Use Decorator Icing—it's the only canned icing designed for cake decorating.

Each icing ingredient plays an important role:

Shortening helps create the texture—the more you use, the creamier the icing will be, the less you use, the drier.

Flavors are used to enhance icing taste. Wilton Flavors add no color and will help you achieve a pure white icing.

Milk or Water is used to achieve the proper consistency.

Meringue Powder is used to stabilize buttercream icing.

Pure Cane Confectioners' Sugar (also known as powdered sugar and icing sugar) is the primary ingredient.

Salt adds flavor to buttercream icing and cuts down on the sweet taste.

Class Buttercream Icing (Stiff Consistency) Yield: 3 cups

1 cup solid white vegetable shortening
1 teaspoon Wilton Flavor (Vanilla, Almond or Butter)*
2 tablespoons milk or water
1 lb. pure cane confectioners' sugar (approximately 4 cups)
1 tablespoon Wilton Meringue Powder
A pinch of salt (optional)

*Wilton Flavors may be used in any combination to suit your taste.

Cream shortening, flavorings and water. Add dry ingredients and mix on medium speed until all ingredients have been thoroughly mixed together. Blend an additional minute or so, until creamy.

Stiff consistency is used for decorations such as flowers with upright petals like roses and sweet peas.

Medium consistency creates stems, figure piping, borders and flowers with petals that lie flat. Add one teaspoon water to each cup of stiff consistency icing (one additional tablespoon of water when using the full recipe). Mix until well blended.

Thin consistency is for writing, making stems, leaves, vines and icing a cake. Add two teaspoons of water for each cup of stiff consistency icing (two tablespoons of additional liquid for the full recipe). Mix until well blended.

Coloring the Icing

Color adds realism to character cakes and personalizes special event and holiday cakes. Wilton Icing Colors are concentrated, fast-mixing, easy to use, and will not change icing consistency. The extensive range of icing colors makes it convenient for you to create the color you want and need without the guesswork of mixing.

Basic Color Mixing

Begin with white icing and add color a little at a time until you achieve the shade you desire. Use a toothpick to add icing color. Just dip it into the color, swirl it in the icing, and blend well with spatula. Always use a new toothpick when adding more color.

Always mix enough of the color icing you will need to complete the project. It is difficult to duplicate an exact shade of any color. To mix deep or dark color icing (such as red, black, brown), you will need to add color in larger amounts. When mixing black or brown color, start with chocolate icing to achieve the color you want more quickly. Colors will intensify or darken in buttercream and lighten in Royal Icing, so keep this in mind when mixing colors.

Coloring for Special Effects

Brush Striping is done using straight icing color from the jar and gives deep color effects to icing. Apply one or more colors to the inside of a Parchment Paper bag with a Decorator Brush. Fill the bag with white or pastel-colored icing, and as the icing is squeezed past the color, out will come striped decorations.

Spatula Striping is done using colored pastel icing and produces two-tone and realistic pastel tones in flowers and figure piping. Using a spatula, stripe the inside of a Parchment Paper bag with pastel-colored icing. Then fill the bag with white icing, or another shade of the same color as the striping. Squeeze out decorations with pastel contrasts.

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Featherweight (Wilton Method) and Disposable Bags are not recommended for use with Brush Striping. A parchment bag will hold the brushed on color best, and because it is disposable, staining is not a worry.

The Flower Nail

The nail is a revolving platform you hold in your hand to conveniently build roses and other flowers. The key to making any flower on the nail is to coordinate the turning of the nail with the formation of the petal. Simply hold the nail between the thumb and forefinger of your left hand (for right-handers) or right hand (for left-handers) at the knuckle crease and roll it slowly out to the ends of your fingers as you squeeze out icing with your other hand. It will automatically turn in the right direction.

Take Your Skills Further!

In Course 1, you experienced a first taste of decorating fun. Remember the satisfaction you gained from mastering each technique? The pride you felt when you completed your final cake? We hope you used the skills you developed to create many unforgettable cakes for your family and friends.

Now you are ready to take your success in Course 1 to a higher level. In Course 2, you will learn many beautiful new flowers, graceful borders and impressive icing techniques. Once again, you will be amazed at the exciting effects you will bring to desserts.

While the techniques you learn will be new, the way you will learn them is the same as in Course 1. Your Instructor will be there to show you every technique step by step. You'll then practice in class and at home, using the practice sheets in this workbook to perfect the techniques at your own pace. PRACTICE IS THE KEY. The more you practice doing the techniques in the way your Instructor shows you, the better your skills will become.

Just as in Course 1, you're going to have a lot of fun! So get ready to amaze yourself as you become an even more versatile decorator.

Build on the Basics

It's time to explore elegant new borders and lovely new flowers which will expand on the skills you gained in Course 1. In this lesson, we will review the classic shell, then create borders using traditional shells and the new reverse shell and border techniques. We will also introduce two favorite flowers—the pretty spring rosebud and the richly textured mum—with which you can create exquisite seasonal bouquets.

More Star Tip Decorating

You've already accomplished quite a variety of decorations with star tips in Course 1, including star borders, curving lines and zigzags. In Course 2, you're going to learn several new star tip techniques to use on your cakes. It's a great way to add a textured look, because the serrated edges of the star tip make ridges in the icing as you squeeze it out.

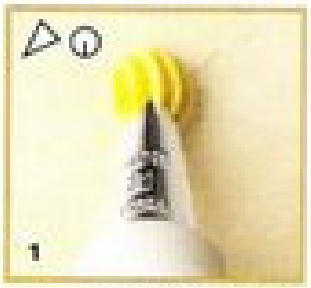
Shell Border Review

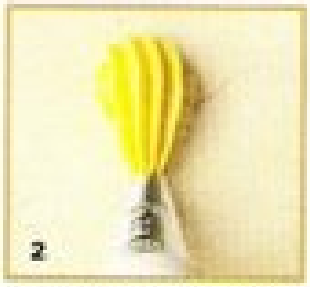
Let's review this essential cake decoration, which you will use for borders and details throughout Course 2. The shell is a basic movement that is integral to many decorations, borders and figure piping.

Getting Ready:

- *Set up your practice board with Course 2, Sheet 1.*
- *Prepare one bag with tip 21 and icing.*

Tip: 21
Icing: Class Buttercream—medium consistency
Positions:
—Bag: 45° angle at 6:00
—Tip: Slightly above surface





1. Hold the bag in the 6:00 position so that you can pull the bag toward you. The tip should be slightly above the surface. Now, squeeze hard, letting the icing fan out generously as it forces the tip up. **2.** Gradually relax your pressure as you lower the tip until it touches the surface. Relax the pressure and pull tip away—without lifting it off the surface—to pull the shell to a point. **3.** This border is simply a series of shells in a row. Start the second shell about ¼ in. away from the tail of the previous shell so that the fanned end just covers the tail of the preceding shell to form an even chain.

Exercise: Practice the shell, so that the fanned end looks rounded and generous. You'll get that look from the heavy pressure you apply as you start.

Rosette

The rosette has the right, swirling look of a rose, but is achieved in one continuous rotation, rather than with wrapped layers of petals. Rosettes make a wonderful border and single rosettes are also used as "candleholders" on the top of a cake.

Getting Ready:

- *Set up your practice board with Course 2, Sheet 1.*
- *Prepare one bag with tip 16 and icing.*

Tip: 16
Icing: Class Buttercream—medium consistency
Positions:
—Bag: 90° angle
—Tip: Slightly above surface

1. Position the tip slightly above surface, squeeze out icing to form a star and, without releasing pressure... **2.** raise tip slightly as you drop a line of icing on the top of the star in a tight complete rotation, starting at 9:00 (right-hand) or 3:00 (left-hand), moving to 12:00, then to 3:00 (right-hand) or 9:00 (left-hand) and 6:00. **3.** Stop pressure and continue to move the tip back to 9:00 (right-hand) or 3:00 (left-hand) to complete the rotation. **4.** Lift tip away.

Rosette Border

The rosette border is simply a line of uniform rosettes, touching one another.

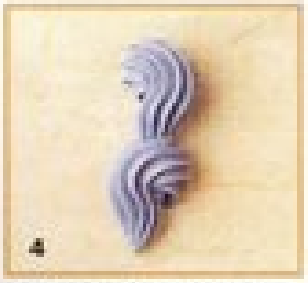
Reverse Shell

Reverse shells look spectacular as top and bottom borders and as framed areas on your cake—they add a wonderful motion effect.

Getting Ready:

- *Set up your practice board with Course 2, Sheet 1.*
- *Prepare one bag with tip 21 and icing.*

Tip: 21
Icing: Class Buttercream—medium consistency
Positions:
—Bag: 45° angle at 6:00
—Tip: Slightly above surface



1. As you begin to form a shell, squeeze hard, letting the icing fan out. To form curve, lift tip up and over the shell as you move tip from 9:00 (right-hand or left-hand) to 12:00 to 6:00. Relax pressure, lower tip. **2.** Pull tip straight towards yourself at 6:00 to form a tail. **3.** Repeat with another shell, curving from 3:00 (right hand or left hand) to 12:00 to 6:00. **4.** To continue the reverse shell border, pipe a chain of swirling reverse shells, with the fan end of each new shell covering the tail of the previous shell. If you are making the border on a round cake, turn the cake as you go so that the back of the bag is at 6:00 and you are working toward yourself.

Here's a great chance to put your new reverse techniques to work on a colorful birthday cake. Comb the sides of an 8 x 4 in. round cake, then cover the top with several layers of tip 21 reverses to achieve a mounded look. Add individual reverses along the top edge, leaving a space between each. Pipe a tip 21 reverse bottom border. Finish by printing a tip 5 name. Top with confetti sprinkles and hot color candles.

Buttercream Icing Flowers

In Course 1, you learned to make several beautiful flowers with this most popular decorating icing. Now, you will learn to create two more classic blossoms to give you even more decorating options.

Rosebud

Make these pretty blossoms directly on your cake. They're ideal for filling in your floral bouquets or adding a quick touch of elegance to a cupcake. They can also be made ahead of time and air-dried or made with Royal Icing for easy placement on your cake.

Getting Ready:

- *Set up your practice board with Course 2, Sheet 2.*
- *Prepare one bag with tip 104 and stiff consistency icing; prepare one bag with tip 3 and thin consistency icing.*

Tips: 104, 3
Icing: Gloss Buttercream—stiff consistency for petals, thin consistency for sepals and calyx
Positions:
—Bag: (R) For petals, 45° at 4:30; For sepals and calyx 45° at 6:00
(L) For petals, 45° at 7:30; For sepals and calyx 45° at 6:00
—Tip: For tip 104 petals, wide end of tip resting on surface. For tip 3 sepals, touching bottom center of bud. For tip 3 calyx, touching base of center sepal.

1. Base Petal Start with the wide end of tip 104 resting on decorating surface. Hold the bag at a 45° angle to the surface. Point the back of the bag to 4:30 (right-hand) or 7:30 (left-hand), with the narrow end of the tip away from you, slightly to the right (right-hand) or left (left-hand) and about ¼ inch off the surface. Form the base petal: while squeezing, move the tip along the surface away from you in a straight line about ¼ inch long. Pause, then continue squeezing as the icing fans out. As you return the tip to the original position, start to release pressure halfway back, then move tip to starting point, stop pressure and pull tip away.

2. Overlapping Petal Hold the opening of the tip (flat side) parallel to the top edge at the point where you ended the base petal. The bag is positioned as for the base petal—at 4:30 (right-hand) or 7:30 (left-hand) and at 45°. The icing from the tip must attach to the inside edge of the cupped side of the base petal. As you squeeze, the icing will catch the edge of the base petal and roll it over naturally. Hold the bag steady in this position until the second petal is completed. When the second petal looks complete, relax pressure, touch the tip back down to the surface, stop pressure completely and pull tip toward you.

3. Sepals Pipe 3 sepals on each rosebud using tip 3. Position the end of the tip against the bottom center of the bud. Hold the bag in 6:00 position. Form the middle sepal first. Squeeze with steady pressure as you slowly move up the surface of the rosebud. Relax pressure as you pull the bag away from the flower. Stop pressure as you pull away to form the point of the sepal. Repeat, making a sepal on the left and right sides, making sure to pipe them where the rosebud meets the cake surface.

4. Calyx Insert tip 3 into the base of the center sepal. Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing pressure as you move away from the flower. Stop pressure, pull away.

Just one rosebud makes a plain cake slice perfectly elegant! Divide your iced 11 x 15 sheet cake in thirds, then comb one section each with straight lines, curves and sharp zigzags, using the small-tooth side of comb. Cut sections into 2 in. squares and pipe rosebuds with sepals.

Flower Nail Templates

Just as you used a marked flower nail in Course 1 to learn how to make The Wilton Rose, in Course 2 you will use templates to guide you in petal positioning and flower size. Look at the templates on page 47. Positioned on top of the flower nail, they make flower formation easier to achieve.

1. Place a small amount of floral clay on the flower nail (icing can also be used but will stain the template). **2.** Cut out the desired template and attach to the flower nail using the floral clay. **3.** Position a waxed paper or Parchment Paper square over the template, attaching with floral clay or icing. Pipe the flower, then remove the paper with flower on it. Flowers will be the full size of the nail unless indicated by an inner ring on the template.

class CUES

Flower Nail Templates can be laminated or covered with clear contact paper so you can reuse again and again!

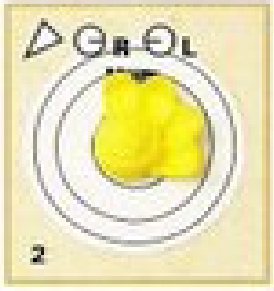
Chrysanthemum

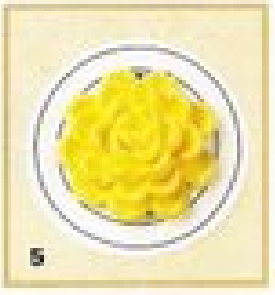
A fall tradition, with a sunburst of sharply-defined petals. You'll see them in rich, warm autumn colors like rust, golden yellow and terra cotta as well as pink and white.

Getting Ready:

- *Prepare flower nail with mum template.*
- *Prepare one bag with tip 5 and one bag with tip 81 and icing.*

Tips: 5, 81
Icing: Class Buttercream—medium consistency
Positions:
—Bag: (R) 90° for mound, 45° at 3:00 for petals
(L) 90° for mound, 45° at 9:00 for petals
—Tips: ¼ inch above center for mound; indented side up (like a smiley face) for petals





1. Pipe a tip 5 mound of icing on center circle of template. **2.** Insert tip 81 into mound (indent up), squeeze firmly and pull out to the second circle on the template. Lift up and away slightly at a 45° angle as you release pressure to form first row of petals. Petals should extend only to second circle of template. **3.** Repeat, piping the next row of petals slightly shorter, positioning them between petals in first row. **4.** Make third row of petals a little shorter and remember to pull tips up slightly. **5.** Continue piping petals until mound is covered, with each row slightly shorter.

class CUES

The Wilton Decorating Comb makes it easy to add textured effects to any iced cake, the perfect way to show off your icing flowers. Be sure to ice the cake about ¼ inch thick to accommodate the teeth of the comb.

More Icings

Let's explore two new icings to use in your decorating. Royal Icing and Color Flow Icing each have properties that give your decorations a unique and beautiful look. Royal Icing, made with Meringue Powder, creates hard-drying, long-lasting decorations that have a matte finish. Color Flow Icing is made with Color Flow Mix, which has a more concentrated egg white formula—it creates decorations with a shiny finish that are even stronger than Royal Icing. The recipes are easy to make, but just as with Class Buttercream Icing, it's important for you to pay attention to the icing consistency and proper storage prior to decorating.

Royal Icing

Smooth, hard drying Royal Icing is used to create flowers and trims. This means you can make these decorations in advance and simply place them on your cake when you are ready. Once hardened, and properly stored, Royal Icing decorations will not soften or crumble. Be sure to keep them away from bright light when storing, as colors can fade.

Royal Icing (Stiff Consistency) Yield: 3 cups

3 level tablespoons Meringue Powder
1 lb. sifted pure cane confectioners' sugar
5-6 tablespoons lukewarm water

Make sure all utensils are grease free.

Place confectioners' sugar and Meringue Powder in a bowl. Stir or mix at low speed until blended. Add water and mix 7-10 minutes at low-medium speed until icing loses its sheen. To prevent drying, be sure to cover the bowl with a damp cloth while working with icing.

Store in an airtight container for up to 2 weeks. To reuse, beat on low to restore original texture.

Preparing and Storing Royal and Color Flow Icings

- Keep all utensils, tips, couplers, bags, etc. completely grease free. Any bit of shortening will break down these icings into a thin, soupy mixture. To clean equipment, use an effective grease-cutting detergent or run through the dishwasher.
- Mix at low speed to avoid whipping in too much air. If using a hand held mixer, you may have to use a higher speed.
- Use plastic wrap to cover the icing before sealing in an airtight container. It is not necessary to refrigerate.

class CUES

If Meringue Powder is not available when making Royal Icing, you may substitute Color Flow Mix and add approximately one teaspoon cream of tartar to the recipe. Results may vary.

Color Flow Icing

With Color Flow, you can make an icing copy of *any* picture, pattern or original design. It was inspired by an English method known as "flow-in" or "run sugar". This icing has a flowing texture, yet dries hard, making it perfect for creating icing plaques of your chosen designs to place on your cake. Your decorations should have a slight "pillow" look when dry.

Wilton
Color Flow Mix
Create lovely flow-in designs for decoration
Mélange à glace pour pièce coulée
Créez de jolies pièces coulées décoratives

Color Flow Icing (Full Strength)

1 lb. sifted pure cane confectioners' sugar (4 cups)
2 tablespoons Wilton Color Flow Icing Mix
¼ cup plus 1 teaspoon water
Yield: 1¼ cups

Make sure all utensils are grease-free.

Using an electric mixer, blend all ingredients on low speed* for 7 minutes. Color Flow icing "crusts" quickly, so keep it covered with a damp cloth while using. Stir in desired icing colors**.

*If using a hand-held mixer, you may have to use a higher speed.
**Wilton Icing Colors work best and do not affect icing consistency.

class CUES

Royal Icing may be substituted for Color Flow Icing if Color Flow Mix is unavailable, but your pieces will not be as shiny or strong.

Preparing Color Flow Patterns

In Lesson 2, you will make two birds for your final cake using Color Flow. **To save time, you will need to prepare your patterns at home before class.**

Here's what you'll need to prepare the patterns: patterns on page 43, Parchment Paper, pencil, cake circle, waxed paper and transparent tape.

1. Trace the patterns onto Parchment Paper. Tape the parchment pattern onto the cake circle; smooth out any wrinkles. **2.** Cut a piece of waxed paper a little larger than Parchment Paper. Cover parchment with waxed paper; smooth out any wrinkles and tape waxed paper in place.

1

2

Getting Ready for Lesson 2

Read through Lesson 2 at home. Pay special attention to page 17. Have any questions? Write them down and bring them to class to be answered and discussed! Here's what to bring to the next class:

Tools From Your Kitchen

- ❑ Apron; ❑ Damp cloth or sponge
- ❑ Pencil or pen; ❑ Scissors
- ❑ Toothpicks; ❑ Plastic bags to take home decorating tools used in class
- ❑ Waxed paper; ❑ Bath sized towel
- ❑ Floral clay; ❑ Small container of water
- ❑ 2 empty cups or bowls (grease free) or disposable cups

Icings

1 recipe Royal Icing, colored as follows:

- ❑ ½ cup yellow for flower centers
- ❑ 1 cup violet for violet blooms
- ❑ ½ cup deep green for violet leaves
- ❑ 1 cup pink for apple blossoms

1 recipe full-strength Color Flow Icing, colored as follows:

- ❑ ¼ cup blue
- ❑ 1 cup white

DO NOT FILL BAGS AT HOME.

Tips

- ❑ Round tips 1*, 2*
- ❑ Petal tips 101*, 103* and either 59s/59*† (for right handers) or 101s (for left handers)

Decorating Tools and Supplies

- ❑ Icing Colors—see Icings above
- ❑ Small spatula†
- ❑ Flower Former Set*
- ❑ 25 1¼ in. waxed paper or parchment squares
- ❑ Flower Nail No. 7†
- ❑ Parchment Paper bags
- ❑ Wilton Cake Sparkles™ (optional)
- ❑ Prepared Color Flow patterns (see page 17)
- ❑ Corsage pin
- ❑ Soft art brush #1

**Included in Course 2 Student Kit*
†Included in Course 1 Student Kit

New Additions

Get ready to learn several amazing new techniques. With the Color Flow technique, you will be able to add exciting 3-dimensional decorations using virtually any pattern you wish. The glossy smooth finish of Color Flow really stands out on any cake.

You will also discover two wonderful new flowers—violets and apple blossoms—made with hard-drying royal icing. These elegant flat-petal flowers will give you fabulous color options. You will learn to make them using templates and will see how to dry them on Flower Formers to achieve a more realistic look.

Wilton
Color Flow Mix
Create lovely flow-in designs for decoration
Mélange à glace pour pièce coulée
Créez de jolies pièces coulées décoratives
NET WT. 4 OZ./POIDS NET 113g

Decorating With Color Flow

Using Color Flow Icing is easy. Outline the design, then fill in. As with any technique, this takes some practice: to get the icing to flow just right, to fill in without overflowing, and to handle the finished pieces without breaking.

Getting Ready:

- *Have ready your traced Parchment Paper patterns, taped to a cake circle and covered with waxed paper.*
- *Fit one parchment bag with tip 2 and fill half full with full-strength Color Flow Icing for outlining design.*
- *Have two more parchment bags and a corsage pin ready for later when we use the thinned Color Flow Icing.*

Outlining

Tip: 2
Icing: Full-strength Color Flow
Patterns: Prepared
Tools: Decorator brush, parchment bag
Positions:
—Bag: Almost 90°
—Tip: Slightly above surface

1. Touch surface, squeeze, lift tip and drop icing string following pattern outlines. Stop, touch tip to surface and pull away. **2.** Blend lines using a damp decorator brush. For best results, when using the same color to fill in, let outline dry a few minutes until it "crusts." When the outline and flow-in are not the same color, let outline dry 1-2 hours before filling in, to prevent bleeding of colors.

Thinning Color Flow Icing

To thin Color Flow for filling in outlines, add a few drops of water at a time to full-strength Color Flow until the icing flows properly. Test Color Flow for proper consistency both before and after you put it in the bag.

Before Filling the Bag: Test to ensure Color Flow will flow properly. Spoon out a small amount and let it drop back into the bowl. When it takes a full count of ten for the icing to sink back into the mixture and disappear completely, the icing is ready.

After Filling the Bag: Before you begin filling in your piece, pipe 3 or 4 dollops of thinned Color Flow on waxed paper to ensure Color Flow will hold a slight pillow shape. Then fill in your piece. Let puddles and your piece dry at the same time. Remove puddles from paper first and check for dryness. If they're not dry, allow your Color Flow piece to dry longer. This prevents removing your piece from paper too soon and breaking it.

Before Filling the Bag

After Filling the Bag

class CUES

Color Flow Hints

Working successfully with Color Flow requires following some important rules. Although Color Flow Icing is easy to use, you will get the best results when you keep these tips in mind:

- *Color Flow crusts within seconds, so work rapidly.*
- *If a number of colors are being used, do all of the sections of one color first before starting on the next.*
- *Moisture will break down Color Flow pieces quickly. Thaw frozen cake 6 to 8 hours to be certain it is dry before positioning Color Flow pieces.*

Filling In

Tip: None
Icing: Thinned Color Flow
Tools: Corsage pin, full-size parchment bag
Positions:
—Bag: 45°; clock position changes depending on what shape is being filled in
—Tip: Slightly above surface

1

2

1. Fill a parchment bag no more than half full with thinned Color Flow icing. Cut a small opening in parchment bag. Begin filling in along the outlines first, aiming bag opening towards outline for a pillow effect. Work from the outside in, top to bottom. Pierce air bubbles, if any, with pin while icing is wet. Check for any low spots and fill in. For beak, you may either fill in with yellow Color Flow or, after piece is completely dry, draw in with yellow FoodWriter™ Edible Color Marker. **2.** Color Flow should dry with a slight pillow effect. Thinned Color Flow dries quickly. Do not stop filling in before completing your Color Flow piece. Let decorations air dry thoroughly at least 48 hours (allow extra drying time in humid conditions).

Note: Bring Color Flow pieces to class for Lesson 4, still attached to the board.

Don't throw away your Color Flow puddles! Instead, save them for fun pre-made decorations you can add to all kinds of cakes and cupcakes. Here we've used them as faces, using Wilton FoodWriter™ Edible Color Markers to draw in features and adding hair with tip 2 strings. Just place them on an iced cupcake and print a name for everyone at the party. Puddles also make fun ladybugs—see them in our Color Gallery on page 38. Or try puddles as balloons, flower centers and Christmas ornaments—they're perfect wherever you need a round, colorful shape.

Royal Icing Flowers

It's time to make your first flowers using Royal Icing. Because Royal Icing dries hard, the perfect curves of your flowers and leaves will remain intact no matter what the temperature. Just store finished flowers in a cool, dry place. Bring them with you to Lesson 4 to use on your final cake.

Using Flower Formers

These curved trays are used for drying your Royal Icing flowers and leaves to create a slightly curved shape. You may use either the small, medium or large size Flower Formers included in your Course 2 Student Kit, depending on the flower you are making. Flowers made in Course 2 will use the small and medium Flower Formers. You may dry the flowers on either the concave side (rounded inward like a bowl) or convex side (rounded outward like a tire).

To dry, just remove your piped flower from the flower nail, keeping it on its waxed or Parchment Paper backing, and place onto the Flower Former. Flower Formers are also excellent for drying Fondant decorations.

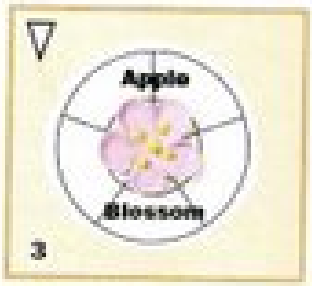
Apple Blossom

This springtime bloom is a small flower that adds color and fullness to your bouquets. Drying on Flower Formers will help give it a slightly cupped shape. Typically, apple blossoms are found in white or pink with yellow centers.

Getting Ready:

- *Prepare flower nail with apple blossom template.*
- *Prepare one bag with tip 101 and pink Royal Icing, one bag with tip 1 and yellow Royal Icing.*

Tips: 101, 1
Icing: Royal—medium consistency
Positions:
—Bag: (R) For petals, 45° at 3:00
For center, 90°
(L) For petals, 45° at 9:00
For center, 90°
—Tip: For petals, wide end lightly touching center of nail, narrow end pointing out and angled ¼ in. above nail surface. For center, slightly above flower.



1. Using tip 101, make the first petal. Squeeze bag with light pressure and move tip out as you spin the nail to form the first ¼ in. petal. Relax pressure, move tip back to starting point. **2.** Repeat to make four more tip 101 petals. **3.** Add five tip 1 dots, one in center and four around center dot. Dry in small Flower Former.

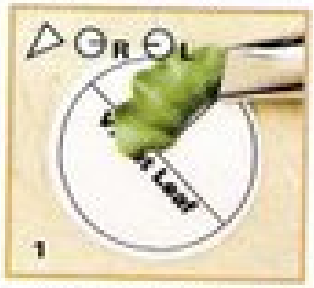
Violet Leaf

These gently ruffled leaves look great when added to a cluster of violets. They give a pleasing full look to a bouquet of small violet blossoms.

Getting Ready:

- *Prepare flower nail with violet leaf template.*
- *Prepare one bag with tip 103 and deep green Royal Icing.*

Tip: 103
Icing: Royal—medium consistency
Positions:
—Bag: (R) 45° at 3:00
(L) 45° at 9:00
—Tip: Wide end lightly touching surface at the center of nail, narrow end pointed out toward the edge of the nail and angled slightly above the surface



1. Squeeze with medium pressure, using a jiggling motion. Slide tip out about ½ inch as you turn the nail. **2.** Relax pressure, move back to starting point. Stop pressure, pull away. Optional: Dry in medium Flower Former.

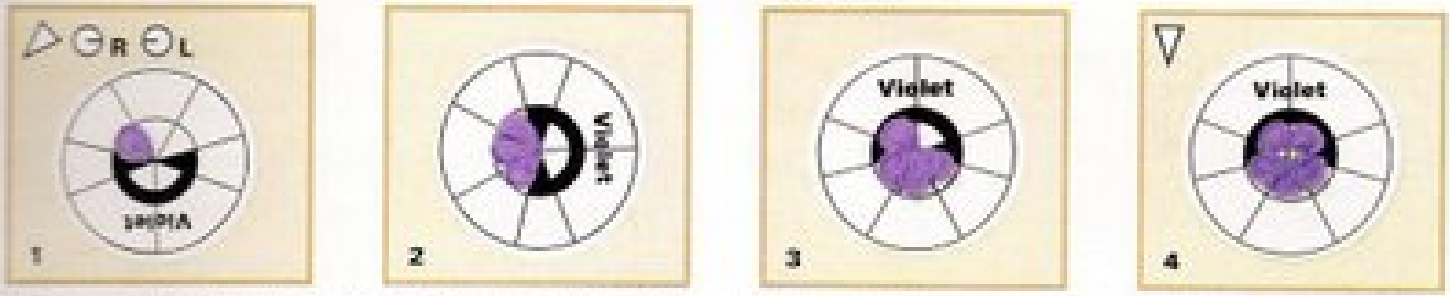
Violet

The violet is another ideal "filler" flower. Use it to give an abundant look to all kinds of floral cakes. In addition to the rich color of violet, it looks beautiful in white or pink with yellow centers.

Getting Ready:

- *Prepare flower nail with violet template.*
- *Prepare one bag with tip 59/59® (right-hand) or tip 101s (left-hand) and violet Royal Icing; prepare one bag with tip 1 and yellow Royal Icing.*

Tip: 59s/59® (right-hand) or 101s (left-hand), 1
Icing: Royal—medium consistency
Positions:
—Bag: (R) For petals, 45° at 3:00. For center 90°
(L) For petals, 45° at 9:00. For center 90°
—Tip: For petals, wide ends of tip touching nail center, narrow end pointed toward the edge and ¼ inch away from nail surface; for center, slightly above flower



1. Squeeze with light pressure, move tip out slightly as you spin the nail to form first bottom petal. Relax pressure as you move tip back to starting point. Stop, lift away. **2.** Repeat to make two more bottom petals. **3.** Make one shorter rounded top petal. **4.** Repeat to make the second top petal. Add two center dots. Dry in small Flower Former.

Using Royal Icing violets and leaves made in advance, you can put together a pretty cake like this in no time! Make about 45 violets in violet with centers in lemon yellow. Also make about 20 violet leaves in leaf green/moss green combination. For a 7½ x 5½ x 3 in. oval cake in leaf green/Kelly green and add a tip 16 shell bottom border. Position flowers and leaves.

Getting Ready for Lesson 3

Read through Lesson 3 at home. Have any questions? Write them down and bring them to class to be answered. Here's what to bring to the next class:

Tools From Your Kitchen
Everything from list on page 18

Icings
2 recipes Royal Icing, prepared as follows:
- ❑ 1 cup stiff consistency in yellow for roses
- ❑ 1 cup medium consistency in pink for primroses
- ❑ 1 cup medium consistency in white for daisies
- ❑ 2 cups medium consistency in yellow for daffodils, pansies and daisy centers
- ❑ 1 cup medium consistency in violet for pansies

DO NOT FILL BAGS AT HOME. Bring colored icing to class in an airtight container.

Tips
- ❑ Round tips 1*, 3†, 5* and 12†
- ❑ Star tip 14*
- ❑ Petal tips 104* and either 97* (for right handers) or 103* (for left handers)

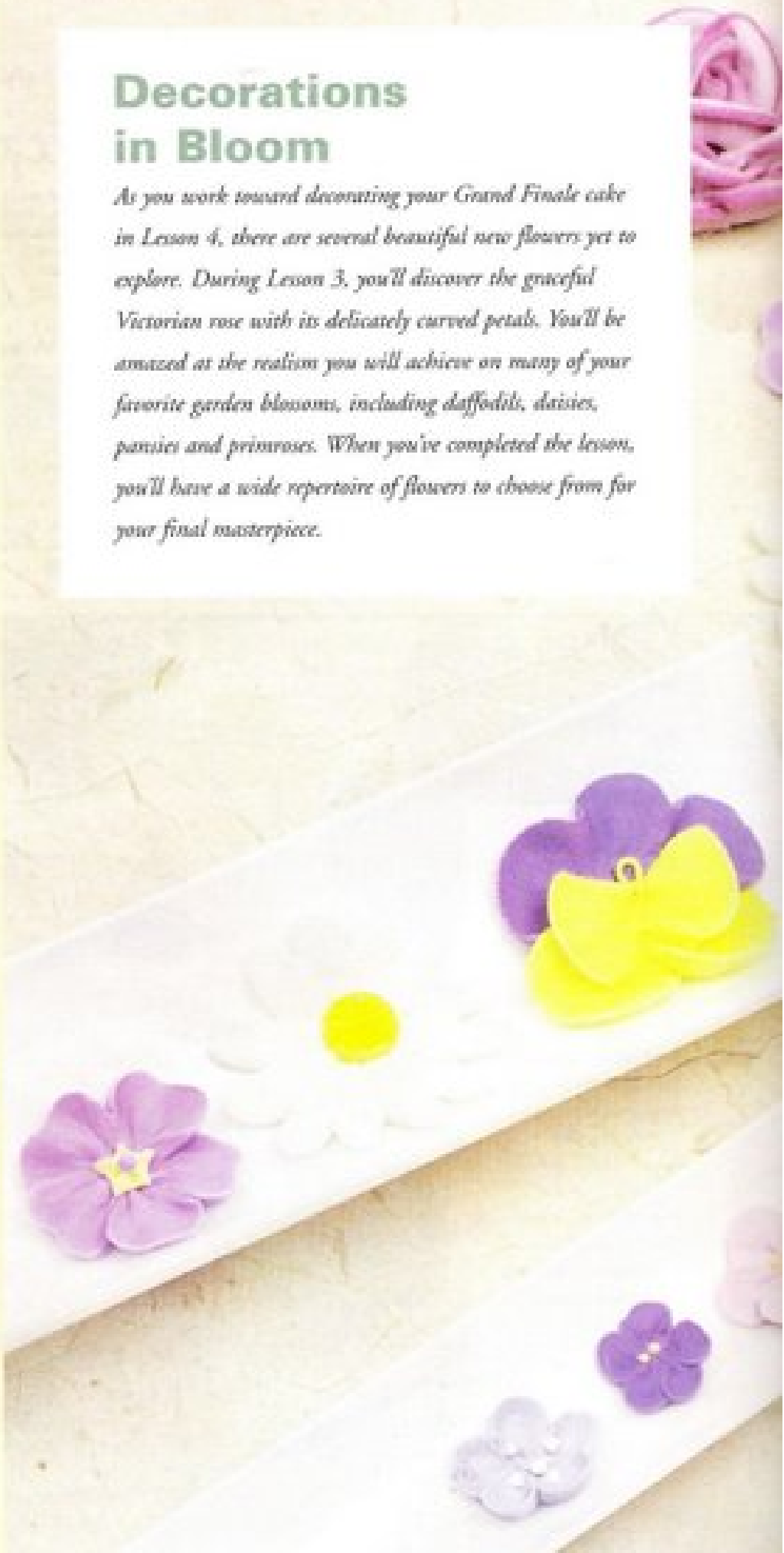
Tip 1 and 104 are used multiple times in Lesson 3. We suggest having two of tip 1 and three of tip 104 to save time in class.

Decorating Tools and Supplies
- ❑ Container to carry completed flowers home
- ❑ 25 1½ in. waxed paper or parchment squares
- ❑ Flower Former Set*
- ❑ Flower Nail No. 7†
- ❑ Cornstarch (1 tablespoon)
- ❑ Cellophane tape

* *Included in Course 2 Student Kit*
† *Included in Course 1 Student Kit*

Decorations in Bloom

As you work toward decorating your Grand Finale cake in Lesson 4, there are several beautiful new flowers yet to explore. During Lesson 3, you'll discover the graceful Victorian rose with its delicately curved petals. You'll be amazed at the realism you will achieve on many of your favorite garden blossoms, including daffodils, daisies, pansies and primroses. When you've completed the lesson, you'll have a wide repertoire of flowers to choose from for your final masterpiece.



Victorian Rose

In Course 1, you learned to make the beautiful Wilton Rose. Here is another elegant rose variety, with graceful curved petals that give it a classic look.

Getting Ready:

- *Prepare flower nail with waxed paper square.*
- *Prepare one bag with tip 97 (right-hand) or 103 (left-hand) and yellow Royal Icing; prepare one bag with tip 12 and yellow Royal Icing.*

Tip: 12 for base, 97 (right-hand) or 103 (left-hand) for center and petals
Icing: Royal—stiff consistency
Positions:
—Bag: (R) For base 90°. For center and petals, 45° at 4:30.
(L) For base 90°. For center and petals, 45° at 7:30.
—Tip: Slightly above nail for base; wide end touching base at midpoint, narrow end up and in slightly for center and petals

1. Base Hold bag at 90° angle with tip 12 slightly above center of nail. Squeeze with heavy pressure, looping bottom of tip in icing until you've made a full, round base. Ease pressure as you raise tip up and away, narrowing base to a pyramid shape. Base should be 1½ times the length of the opening of tip 97 or 103.

2. Center Hold bag at 45° angle to nail with wide end of tip 97 (right-hand) or 103 (left-hand) just below top of base, and narrow end angled in slightly. Do three things simultaneously...squeeze, pull tip up and away from top, stretching icing into a ribbon as you spin the nail to the end of your finger. Relax pressure as you bring ribbon of icing around top, overlapping the point at which you started.

3. Top Row Petals Touch wide end of tip to mid point of base, narrow end straight up. Spin nail and move tip up and back down to midpoint of base forming first petal of rose. Start again, slightly behind end of first petal and squeeze out second petal. Repeat for third petal, ending by overlapping the starting point of first petal. Rotate the nail ⅓ turn for each petal.

4. Middle Row Petals Touch wide end of tip slightly below center of a petal in top row. Angle narrow end of tip out slightly more. Squeeze bag and spin nail moving tip up, then down to form first petal. Repeat for a total of 5 petals. Rotate the nail ⅕ turn for each petal.

5. Bottom Row Petals Touch wide end of tip below center of petal in middle row, again angling narrow end of tip out a little more. Squeeze bag and spin nail to end of fingers, moving tip up, then down to form first petal. Repeat for a total of 7 petals. Rotate the nail ⅐ turn for each petal.

class CUES — Spatula Striping Roses

The spatula stripe technique you learned in Course 1 will give these Victorian roses a beautiful two-tone effect. Using a spatula, stripe the inside of a Parchment Paper bag with pastel-colored icing. Fill the bag halfway with white Royal Icing, or another shade of the same color as the striping. Pipe the Victorian rose following steps above.

class CUES — Go Crazy With Daisies!

In nature, most daisies have white petals with yellow centers. On cakes, it's fun to go wild with color! Try yellow petals with yellow, blue or brown centers, violet, pink or blue petals with yellow centers or peach petals with orange centers.

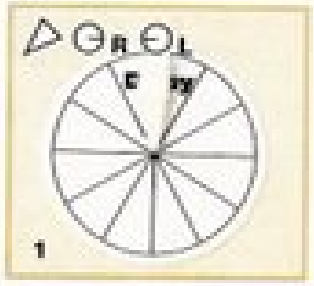
Daisy

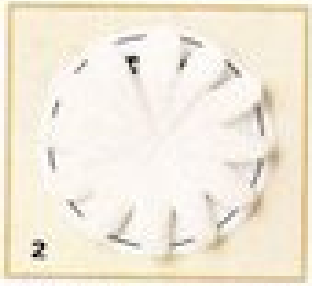
This all-time favorite flower says springtime wherever it appears. A great choice for Mother's Day, birthday, wedding and baby shower cakes.

Getting Ready:

- *Prepare flower nail with daisy template.*
- *Prepare one bag with tip 104 and white Royal Icing; one bag with tip 5 and yellow Royal Icing.*

Tips: 104, 5
Icing: Royal—medium consistency
Positions:
—Bag: (R) For petals, 45° at 3:00
For center, 90°
(L) For petals, 45° at 9:00
For center, 90°
—Tip: For petals, wide end lightly touching ¼ in. away from center of nail, narrow end pointing out to outer edge. For center, slightly above flower.





1. Position tip 104 almost parallel to nail, wide end ¼ in. from center, narrow end angled up slightly at outer edge of nail. Squeeze bag with even pressure; relax pressure as you move to center to form petal on one of the template lines. Stop. **2.** Turn nail slightly; repeat for a total of twelve. **3.** Add tip 5 center dot and press to flatten. For the textured look of the daisy center, dampen your finger, dip in crushed Cake Sparkles, then press on center. Dry in medium Flower Formers.

The sophisticated curls of the Victorian rose make even a simple sheet cake sensational. In advance, make about 50 white Victorian roses and 50 apple blossoms. Position ½ sports ball cake on an 11 x 15 x 2 in. sheet cake and ice both smooth. Add tip 3 message. Position roses on the ball cake and add tip 67 mint green leaves and tip 5 stems. Add a tip 16 reverse shell top border and a tip 21 shell bottom border. Position apple blossoms on top and sides and add more tip 67 leaves.

Daffodil

Everyone loves this spring flower— especially its wonderful coiled center, which rises above the curled petals to add dimension to any cake.

Getting Ready:

- *Prepare flower nail with daffodil template.*
- *Prepare one bag with tip 104, one bag with tip 3 and one bag with tip 1, all with yellow Royal Icing.*

Tips: 104, 3, 1
Icing: Royal—medium consistency
Positions:
—Bag: (R) For petals, 45° at 3:00. For center 90°
(L) For petals, 45° at 9:00. For center 90°
—Tip: For petals, wide end lightly touching center of nail, narrow end pointing out and angled ¼-½ in. above nail surface. For center, slightly above flower.

Petals

1. Using steady pressure, move tip 104 out to edge of nail. Spin nail to the end of your finger, letting the spin of the nail form petal. Relax pressure, move tip back to starting point. Stop, lift tip away. **2.** The first three petals should cover half of your flower nail. **3.** Repeat to make three remaining petals. Edges of petals should be cupped slightly; pinch ends using fingers or decorator brush dipped in cornstarch.

Center

4. Hold flower nail stationary. Pipe a tip 3 dot in the center of the flower. Then move in a circular motion, piping an open coil flower center, making sure the base of the coil is narrower than the top, like a megaphone or tornado shape. Stop, lift away. **5.** While turning nail, add tip 1 zigzag trim to top edge of coil. Dry in medium Flower Former.

Pansy

The vibrant pansy features petals in complementary colors and a distinctive loop center. It's easy to add multi-tones to the petals by using a striped bag or painting in colors at the center or edge (see Class Cue below). Pansies are found in a wide variety of colors, including all yellow or all dark blue, white or purple petals with yellow centers.

Getting Ready:

- *Prepare flower nail with pansy template.*
- *Prepare one bag with tip 104 and violet Royal Icing, one bag with tip 104 and yellow Royal Icing, one bag with tip 1 and yellow Royal Icing.*

Tips: 104, 1
Icing: Royal—medium consistency
Positions:
—Bag: (R) For petals, 45° at 3:00
For center, 90°
(L) For petals, 45° at 9:00
For center, 90°
—Tip: For petals, wide end of tip lightly touching center of nail, narrow end pointing out and angled ¼ in. above nail surface. For center, slightly above flower.

1. Using steady pressure, move tip 104 out to edge of nail to form first curved petal. Spin nail, letting the spin of nail form petal. Relax pressure as you move back to starting point. Stop, lift tip away. Repeat for second petal. These two petals should cover half of your flower nail. **2.** Add a single ruffled petal using a gentle back and forth motion to create a ruffled effect. **3.** Add two shorter curved petals on top of the first two curved petals, positioning so that they are centered over the seams where the two curved petals meet the single ruffled petal. Add a tip 1 teardrop shaped loop center. Dry in medium Flower Formers.

class CUES

Painting Your Pansies

To add a vibrant color highlight to your pansies, you may paint them with a fine art brush dipped in icing color that has been thinned with clear vanilla. For best results, paint Royal Icing pansies after flower has dried and before adding the teardrop center.

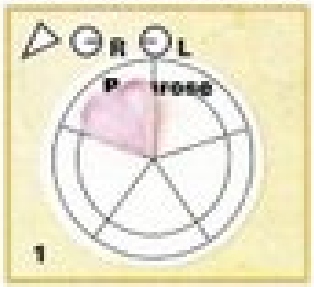
Primrose

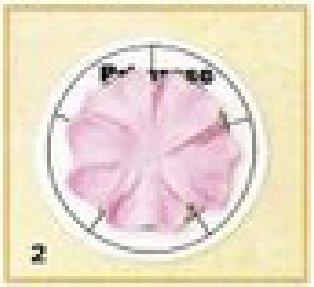
The primrose's gracefully curved heart-shaped petals always add a touch of elegance. Color options abound, including all yellow, blue petals and dot with yellow center or purple petals and dot with yellow center.

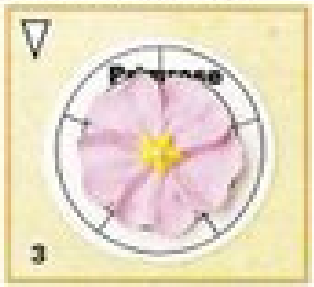
Getting Ready:

- *Prepare flower nail with primrose template.*
- *Prepare one bag with tip 103 and pink Royal Icing, one bag with tip 14 and yellow Royal Icing, one bag with tip 1 and pink Royal Icing.*

Tips: 103, 14, 1
Icing: Royal—medium consistency
Positions:
—Bag: (R) For petals, 45° at 3:00
For center, 90°
(L) For petals, 45° at 9:00
For center, 90°
—Tip: For petals, wide end lightly touching center of nail, narrow end pointing out and angled ¼ inch above nail surface. For center, tip slightly above flower.







1. Each petal is shaped like a modified shamrock leaf. Using medium pressure, move tip out ½ inch, using a curve-dip-curve motion to form first petal. Spin nail, letting spin of nail form petal. Relax pressure as you move tip back to starting point. **2.** Repeat to form the remaining four petals. **3.** Add tip 14 small star center. Add tip 1 small dot to star. Dry in medium Flower Former.

Arranged in a graceful cascade, your pansies frame this heart cake beautifully. In advance, using lemon yellow and violet Royal Icing, make about 25 pansies. Casually ice an 8 x 3 in. heart cake smooth in buttercup yellow. Position flowers and pipe tip 67 leaves in juniper green. Add a tip 21 shell bottom border.

Getting Ready for Lesson 4

Read through Lesson 4 at home. Have any questions? Write them down and bring them to class to be answered.

Next week, you'll make a spectacular cake. To save class time, color icing, and ice cake at home. Bring all extra icings to class!

Here's what to bring to the next class:

Tools From Your Kitchen
Everything from list on page 18

Icings
2 recipes Class Buttercream Icing:
- ❑ 3½ cups medium consistency; white for basketweave, rope border and attaching Color Flow pieces
- ❑ ½ cup thin consistency with ½ teaspoon Piping Gel added; in juniper green for leaves and message

The remainder of the icing will be used to ice cake at home.

Tips
- ❑ Basketweave tip 47*
- ❑ Star tip 21†
- ❑ Round tip 12†
- ❑ Leaf tip 67†

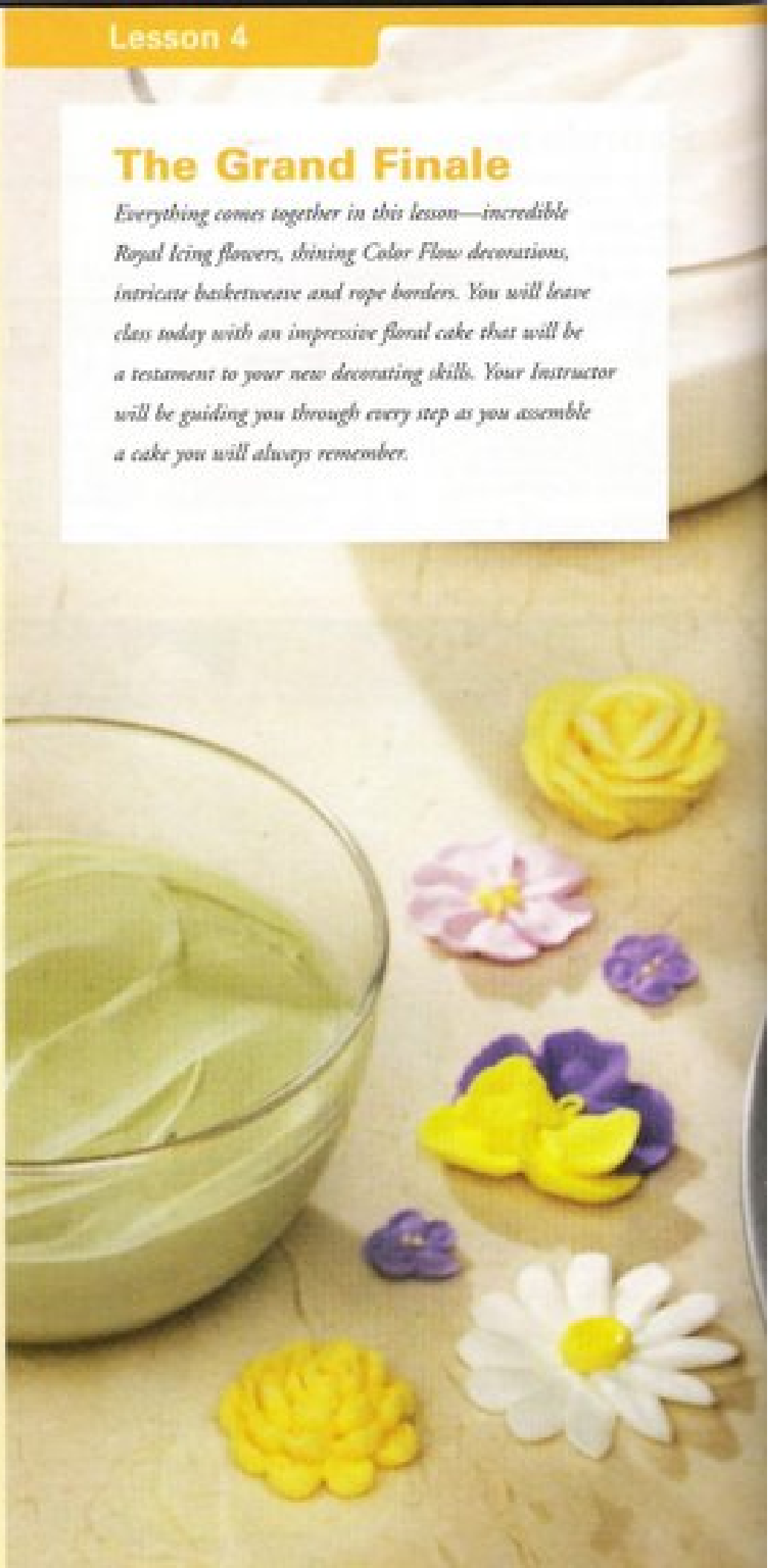
Decorating Tools and Supplies
- ❑ Spatula
- ❑ Practice Board Set
- ❑ Parchment bags
- ❑ Container to carry your completed cake home

Specific Supplies for the Grand Finale Cake
- ❑ Color Flow pieces from Lesson 2
- ❑ One oval 2-layer cake positioned on a Fanci-Foil Wrap covered cake circle or cake circle with doily. Ice the cake smooth with buttercream AT HOME.
- ❑ Flowers from Lessons 1, 2 and 3; any additional flowers you made at home. You will need the flowers listed on page 34, step 1 to create the Grand Finale cake. Refer to page 35 for alternate flower arrangements. If you choose to use one of the alternate designs you will need to bring the flowers listed.

* *Included in Course 2 Student Kit*
† *Included in Course 1 Student Kit*

The Grand Finale

Everything comes together in this lesson—incredible Royal Icing flowers, shining Color Flow decorations, intricate basketweave and rope borders. You will leave class today with an impressive floral cake that will be a testament to your new decorating skills. Your Instructor will be guiding you through every step as you assemble a cake you will always remember.



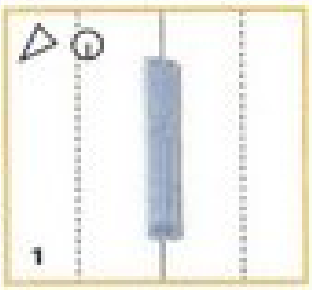
Basketweave

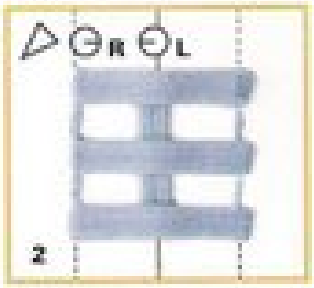
This wonderful technique turns any cake or cupcakes into beautiful baskets. Try using different tips to vary the woven effects. Imagine a floral Easter, Mother's Day, bridal or summertime theme cake covered in basketweave—spectacular!

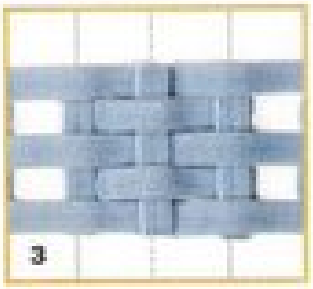
Getting Ready:

- *Set up your practice board with Course 2, Sheet 4.*
- *Prepare a Featherweight bag with tip 47 and Class Buttercream Icing.*
- *Refer to page 45 for how to divide your cake.*

Tip: 47
Icing: Class Buttercream—medium consistency
Positions:
—Practice Board: Upright
—Bag: (R) For vertical stripes, 45° at 6:00
For horizontal stripes, 45° at 3:00
For spacer bars 90°
(L) For vertical stripes, 45° at 6:00
For horizontal stripes, 45° at 9:00
For spacer bars 90°
—Tip: Lightly touching surface, serrated side up



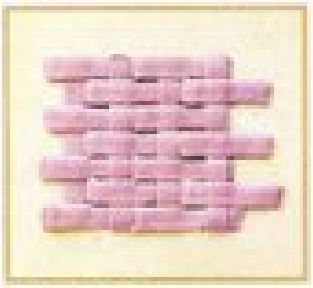




1. Squeeze out a vertical stripe of icing from top to bottom. **2.** Squeeze out a short horizontal stripe of icing across the bottom of vertical stripe. Squeeze out a small "spacer bar" of icing with tip 47 at the top edge where the horizontal bar ends. Spacer bars, which are the width of tip 47, will guide you in spacing each new set of horizontal bars evenly. Finish piping your first set of horizontal bars over the vertical stripe, with spacer bars between each stripe. **3.** Squeeze the next vertical stripe over the ends of horizontal bars. Start the next set of horizontal bars by burying the tip under the first vertical stripe. Add a spacer bar before piping each horizontal bar. Repeat vertical stripe, then horizontal bars to achieve basketweave effect.

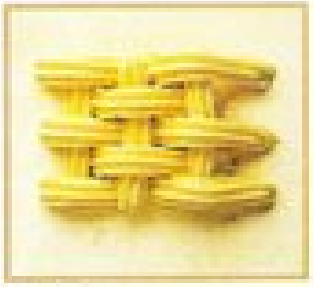
Basketweave Variations

Combine Tip 47 serrated side and Tip 7



Tip 47 flat side

Combine Tips 16 and 47 serrated side



Tip 16

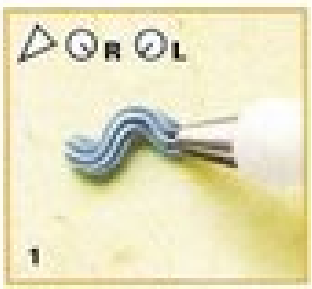
Rope

A wonderful technique for finishing your piped baskets with pretty edging and handles. Excellent too for western or nautical theme cakes. You can make a great-looking rope with star or round tips (or basketweave tips, ridged or smooth side up).

Getting Ready:

- *Set up your practice board with Course 2, Sheet 3.*
- *Change tip 47 on your Featherweight bag to tip 21.*
- *Refill bag with Class Buttercream Icing as needed.*

Tip: 21
Icing: Class Buttercream—medium consistency
Positions:
—Practice Board: Flat
—Bag: (R) 45° at 6:30
(L) 45° at 7:30
—Tip: Lightly touching surface



1. Using a steady, even pressure, move the tip in a gentle sideways "S" curve. Stop pressure and pull tip away. **2.** Insert tip under the bottom curve of the "S" shape. Squeeze bag with steady pressure as you pull down slightly, then lift tip. **3.** Move up over the tail of the "S" as you continue to squeeze and form a hook. **4.** Keep spacing as even as possible and "S" curves uniform in thickness, length and overall size. Be sure to tuck the tip into the bottom curve of the previous "S" before you begin squeezing, to insure the clean, continuous look of a rope.

Note: Repeating a sequence of words will help as you make your rope border. Say: Tuck in, Pull down, Up over and hook.

Removing Color Flow

Remember to handle your finished Color Flow pieces with care. There are two easy ways to remove your Color Flow piece from its waxed paper backing without breaking the piece.

Table Method

Place your Color Flow piece on the edge of a table or other firm, level surface. Use one hand to hold the waxed paper backing firmly, yet gently on the table. Slide the piece slowly over the table edge while you carefully pull half of the waxed paper down and away from the Color Flow with the other hand. Turn the Color Flow piece around and remove paper in the same manner, placing one hand under the piece to prevent it from falling off the table. Set pieces aside as you decorate your cake.

Spatula Method

Small Color Flow pieces are most easily removed from the waxed paper by sliding a small tapered spatula under each to release.

class CUES

Use the Wilton Tilting Cake Turntable to elevate your cake for working at eye level and angle in the perfect position. This makes techniques such as basketweave easy to do.

Basketweave works wonders on top of a cake too—look at this adorable wicker-look baby carriage! In advance, make 46 white daisies with dot centers in rose, yellow and blue. Make Color Flow hood: using a 4 in. round cutter, trace hood pattern and cut ½ in. off left and bottom edges. Use copper-tinted Color Flow to outline and flow in. After drying, add tip 3 trims in full-strength Color Flow: for 12 x 2 in. round cake smooth in light royal blue, then pipe basketweave, leaving top right quarter smooth. Add tip 16 rope top border and tip 21 shell bottom border. Position daisies and add tip 67 leaves.

Assembling the Grand Finale Cake

We've reached the big moment! You are about to create a wonderful floral basketweave cake using all of the flowers and many of the techniques you've learned in Course 2. When you've put it all together, you'll feel proud about how sophisticated your decorating skills have become.

Follow these steps:

1. You will need the following flowers from Lessons 2 & 3: 3 Victorian roses, 4 daisies, 5 primroses, 3 chrysanthemums, 4 daffodils, 9 violets, 4 rosebuds, 6 apple blossoms and 3 pansies.

2. Also have ready two of the Color Flow birds which you made in Lesson 2.

3. Divide cake for basketweave (see page 45).

4. Pipe tip 47 (serrated side up) basketweave on cake sides.

5. Add tip 21 rope top and bottom borders.

6. Using tip 12, pipe a mound of icing on the cake top as a base for your flowers. Position flowers on the mound and attach remaining flowers and birds with dots of icing. Add tip 67 leaves.

Flower Variations

Change the look of your cake with these alternate flower arrangements. You can also try the flowers in different colors if you desire.

Variation 1
9 Victorian roses, 10 primroses, 12 violets, 7 rosebuds

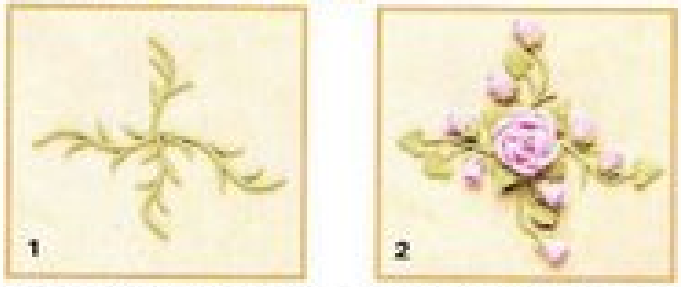
Variation 2
18 daisies, 18 apple blossoms

Variation 3
25 pansies

Flower Sprays

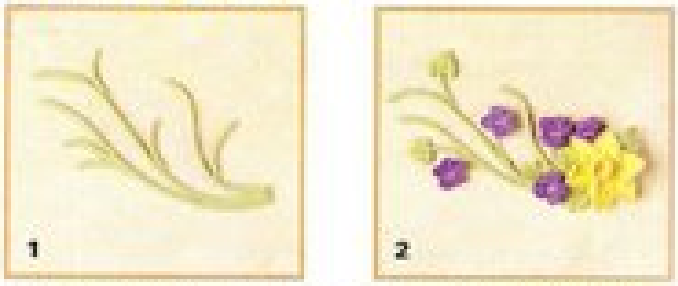
Arranging your beautiful flowers on flowing vines is a wonderful way to decorate your cake. You have several options. Choose a spray that best shows off the shape of your cake as well as other designs on the cake top.

Rambling Rose Spray



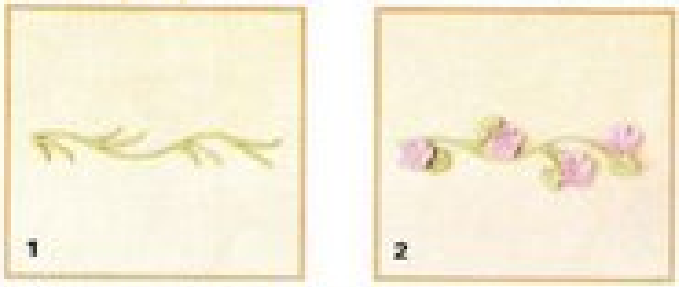
1. Start at cake center and pipe stem to resemble backward "S", placing it at 12:00 position. Add others at 3:00, 6:00 and 9:00 positions. Add shorter stems between each main stem. **2.** Position flowers as shown.

Cascading Spray



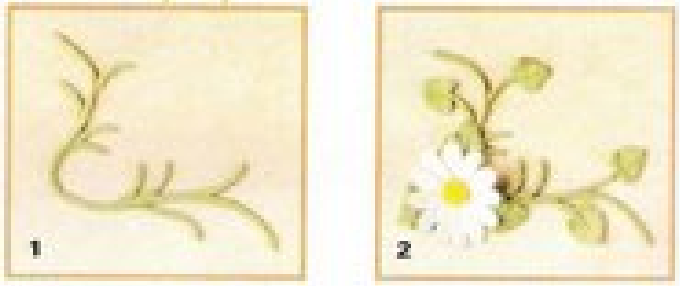
1. Pipe a main stem to resemble an elongated backward "S". Add short sweeping stems. **2.** Position flowers as shown.

Vine Spray

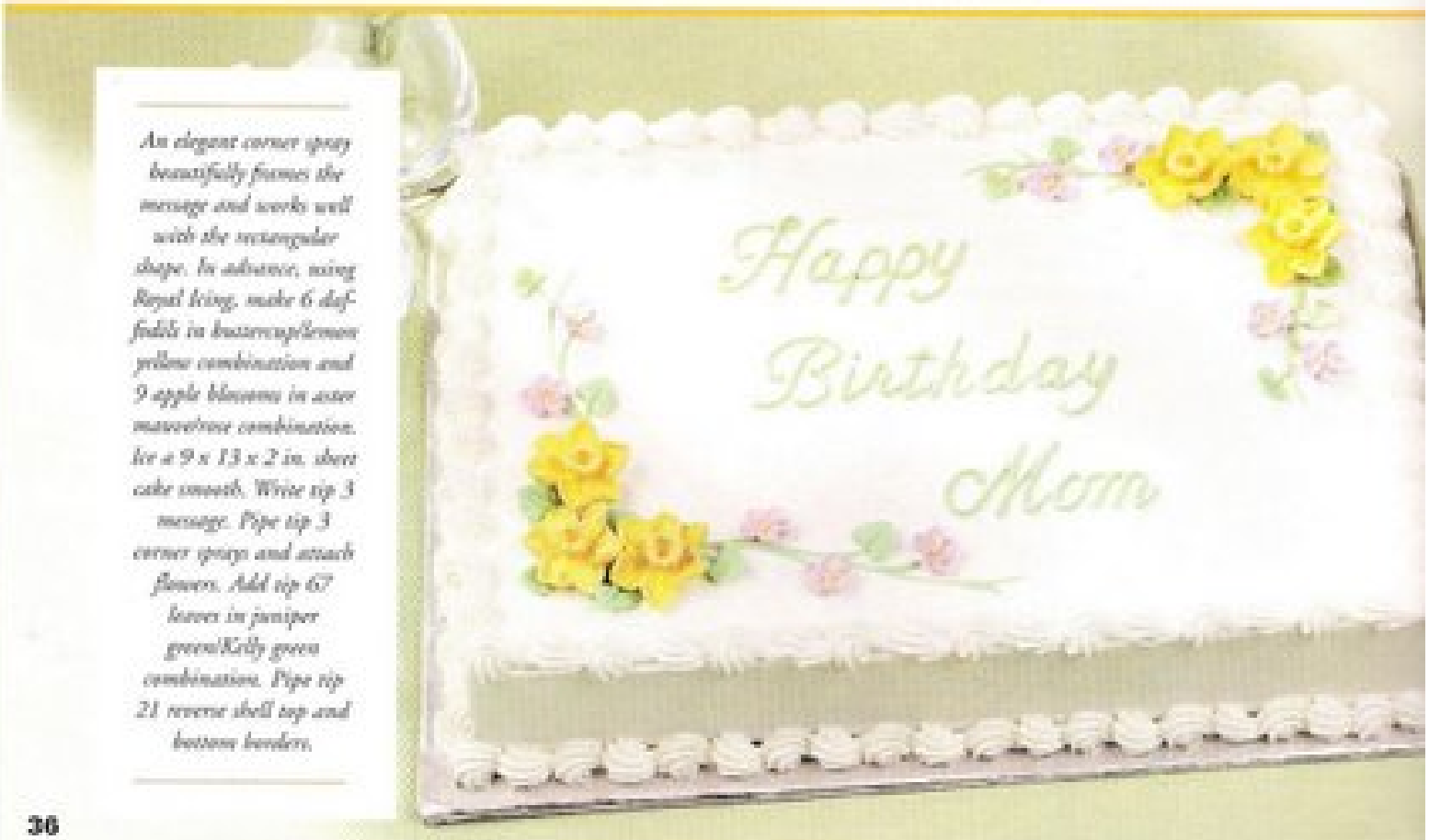


1. Pipe an even curving line from left to right. Add secondary stems approximately half as long as the curves following the flow of the curves. Pipe short stems in the same direction to complete. **2.** Position flowers as shown.

Corner Spray



1. Begin at the corner and pipe a stem upwards, pipe a secondary stem sweeping in the opposite direction. Return to the corner, and pipe a stem across to the opposite side of the cake, repeat and pipe a secondary stem sweeping in the opposite direction. Add shorter stems to balance spray. **2.** Position flowers as shown.



An elegant corner spray beautifully frames the message and works well with the rectangular shape. In advance, using Royal Icing, make 6 daffodils in buttercup/lemon yellow combination and 9 apple blooms in aster mauve/rose combination. Ice a 9 x 13 x 2 in. sheet cake smooth. Write tip 3 message. Pipe tip 3 corner sprays and attach flowers. Add tip 67 leaves in juniper green/Kelly green combination. Pipe tip 21 reverse shell top and bottom borders.

You Did It!

Look at all that you've accomplished! The fabulous flowers and borders you have learned in Course 2 will be a beautiful addition to the cakes you will decorate in years to come. When you share your decorating skills on cakes for your family and friends, they're sure to be impressed.

With all the confidence you've gained in Course 2, now is the perfect time to take the next step by signing up for Course 3. In this final Wilton Method class, you will discover Rolled Fondant decorating and will learn to decorate and assemble a breathtaking tiered cake, complete with delicate stringwork, lovely new flowers and captivating borders. See more class details on the back cover.

Meanwhile, let's put those new decorating skills to work on some fantastic cakes! On the following pages you'll find a great selection of cake designs which feature Course 2 techniques. Show them off at your next party—after all, half the fun of decorating is sharing your talents with others!

Every Blooming Thing!

In advance, make Color Flow puddles for bugs in Christmas red, Kelly green and orange. Draw in dots and lines with a black FoodWriter™ Edible Color Marker. Also in advance, make one of the following flowers for each cupcake needed: one or violet primroses with lemon yellow centers, lemon yellow daffodils or white daisies with lemon yellow centers, with yellow Cake Sparkles™. You may dry flowers without Flower Formers for a flatter shape. Pipe a tip 67 Royal Icing leaf on green lollipop stick and attach flower with icing; let dry in craft block. Ice cupcakes fluffy in Kelly green. Position bugs and insert flowers.

Coming Up Daisies

In advance, using Royal Icing, make 60 white daisies (including extras to allow for breakage) with buttercup yellow dot centers. Add yellow Cake Sparkles to centers. Ice an 8 x 4 in. square cake smooth in light royal blue; place on a foil-covered board the same size as cake, then position on a pedestal stand slightly smaller than cake. With Buttercream, attach 12 daisies on each side (6 on top and 6 on bottom border) and a group of 6 on cake top.

Bouquet for Two

In advance, using Royal Icing, make 11 Victorian roses and 16 rosebuds in rose color. Ice a 10 x 3 in. heart cake smooth. Pipe tip 21 reverse shell top and bottom borders; add tip 3 dots on cake sides. Position roses and rosebuds on cake top; add tip 67 moss green leaves. Write tip 3 message.

Magnificent Mums

In advance, using Royal Icing, make approximately 60 white chrysanthemums. Also in advance, on waxed or parchment paper, make approximately 25 dots about ¼ in. diameter using thinned Color Flow and tip 5; let dry. Ice an 8 x 4 in. round cake smooth. Pipe a tip 12 mound of icing on cake top; position mums and add tip 67 moss green leaves. Attach mums at top and bottom borders with tip 5 and Buttercream, leaving ¼ in. between each. Attach Color Flow dots with icing.

Mega Party

In advance, make Color Flow balloons, stars and letters in red-red, royal blue, violet, Kelly green and lemon yellow. Use largest circle, smallest star and letter cutters from Wilton 101 Cookie Cutters Set to make patterns on waxed paper; make extra pieces of each to allow for breakage. Attach balloons and 5 stars to 8 in. lollipop sticks with full-strength Color Flow; let dry. Ice a 7½ x 5½ x 4 in. oval cake smooth. Add tip 21 rosettes to cover cake top and at bottom border. Pipe tip 3 dots in green, violet, blue, red and yellow on cake top rosettes. Insert pieces on sticks cut to various sizes and position remaining pieces on cake.

Flowerful Flight

In advance, using Royal Icing, make approximately 50 primroses in lemon yellow, violet and rose, with lemon yellow dot centers. Also make approximately 25 royal blue apple blossoms with lemon yellow dot centers. Ice a 6 x 3 in. round cake smooth. Pipe basketweave on sides using tip 47 and 16 variation. Insert four 8 in. lollipop sticks in cake. Pipe tip 21 mounds of icing on cake top; position flowers on mounds. Add tip 3 vines and tip 67 Kelly green leaves. Add tip 21 rope bottom border. Position balloon on sticks; attach flowers with Royal Icing and pipe tip 67 leaves. Cut and tape paper Happy Birthday banner on balloon.

Course 2

Sheet 1

Shell Border

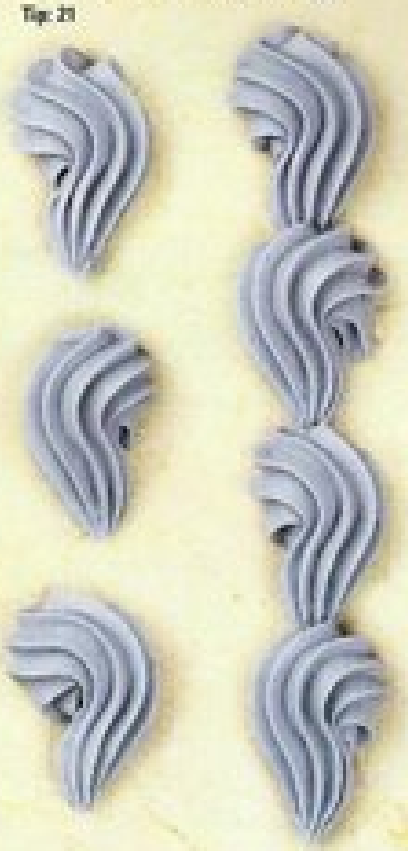
Tip: 21

Rosette

Tip: 16

Reverse Shell

Tip: 21



Course 2

Sheet 2

Rosebud

Tips: 104, 3

Right-Handed

Left-Handed

Course 2 Rope

Sheet 3

Tip: 21

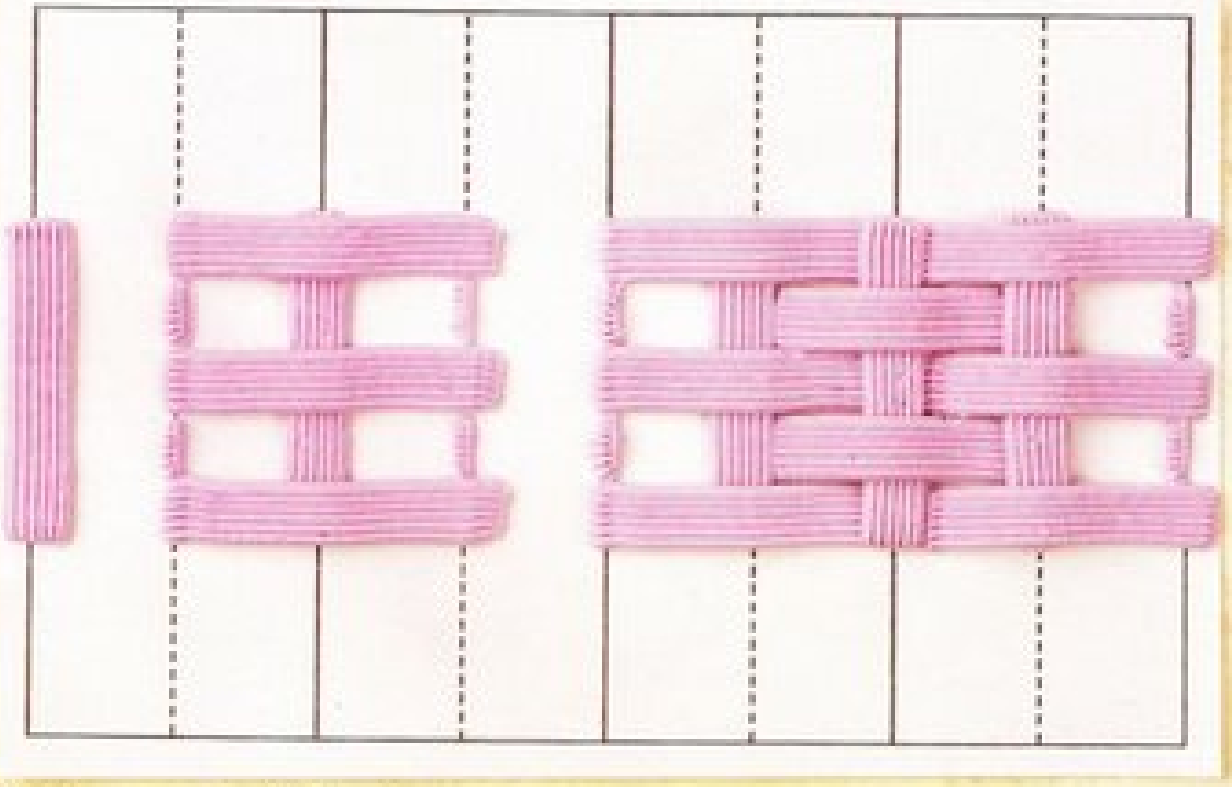
Right-Handed

Left-Handed

Course 2 Basketweave

Sheet 4

Tip: 47

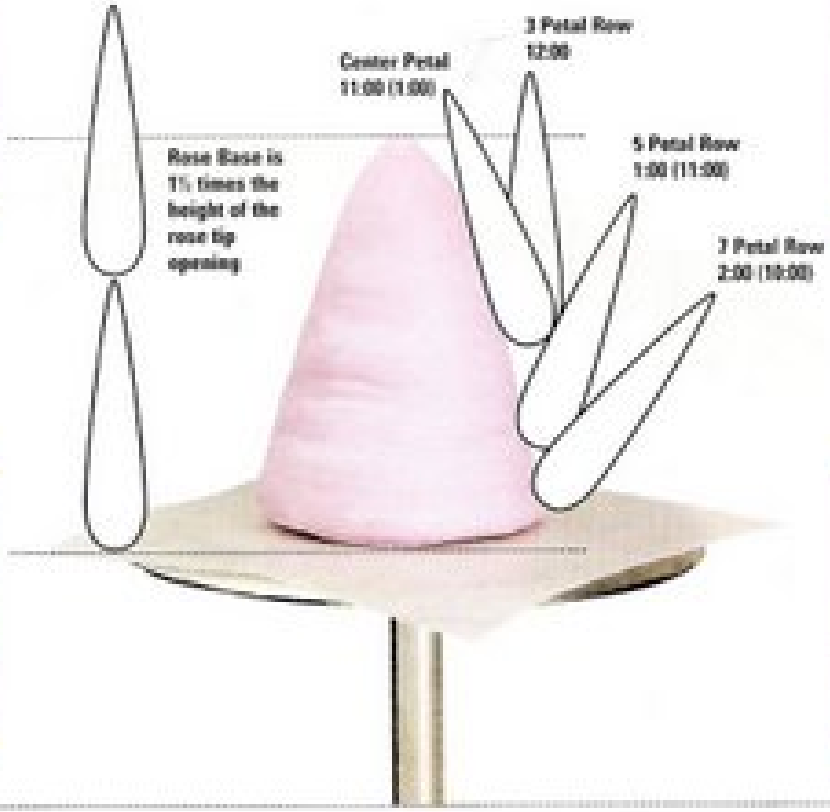


Course 2

Sheet 5

Rose Petal Tip Position Chart

Center Petal



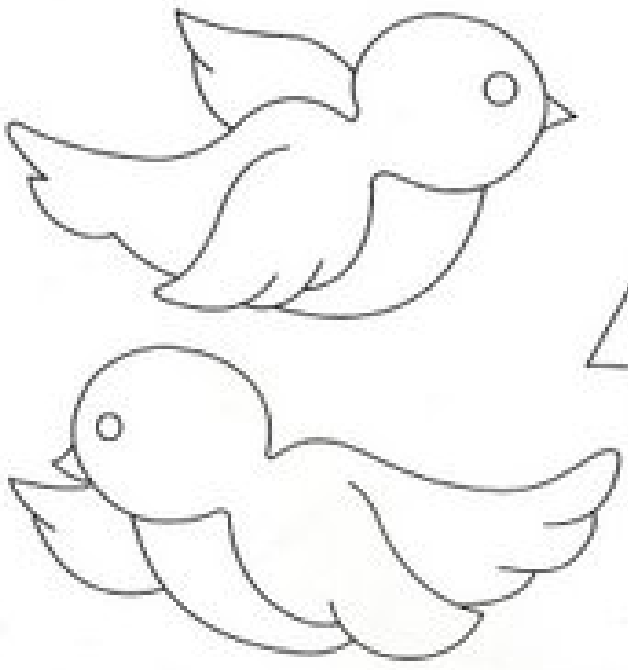
5 Petal Row

3 Petal Row

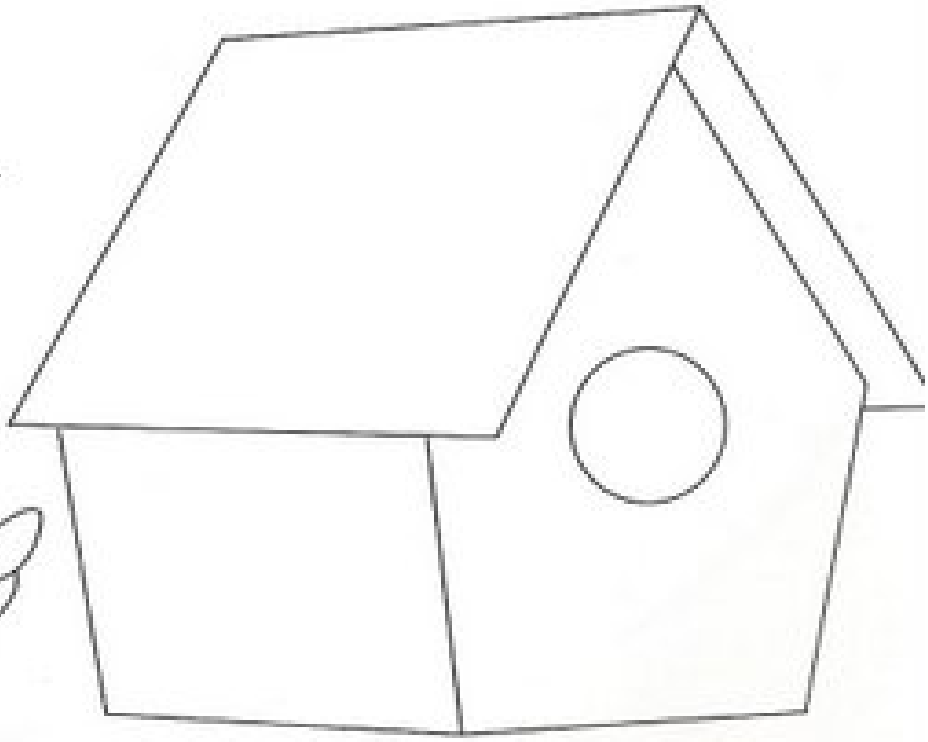
7 Petal Row

Course 2

Grand Finale Basketweave Cake Patterns



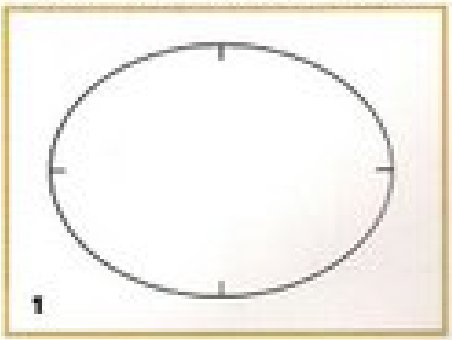
Bird Patterns

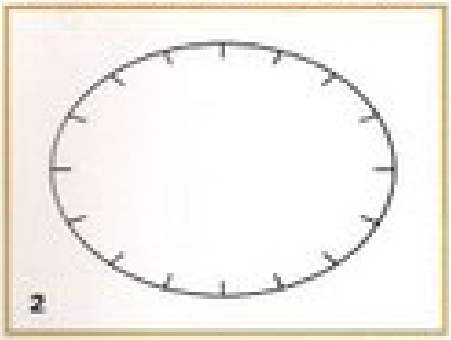


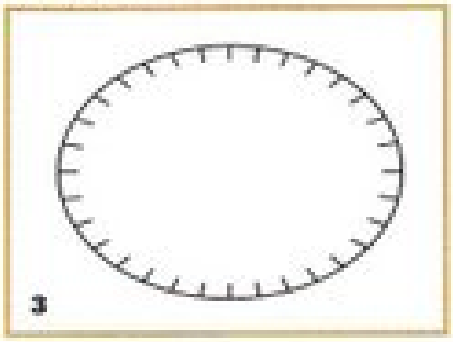
Optional Birdhouse Pattern

How to Divide an Oval Cake

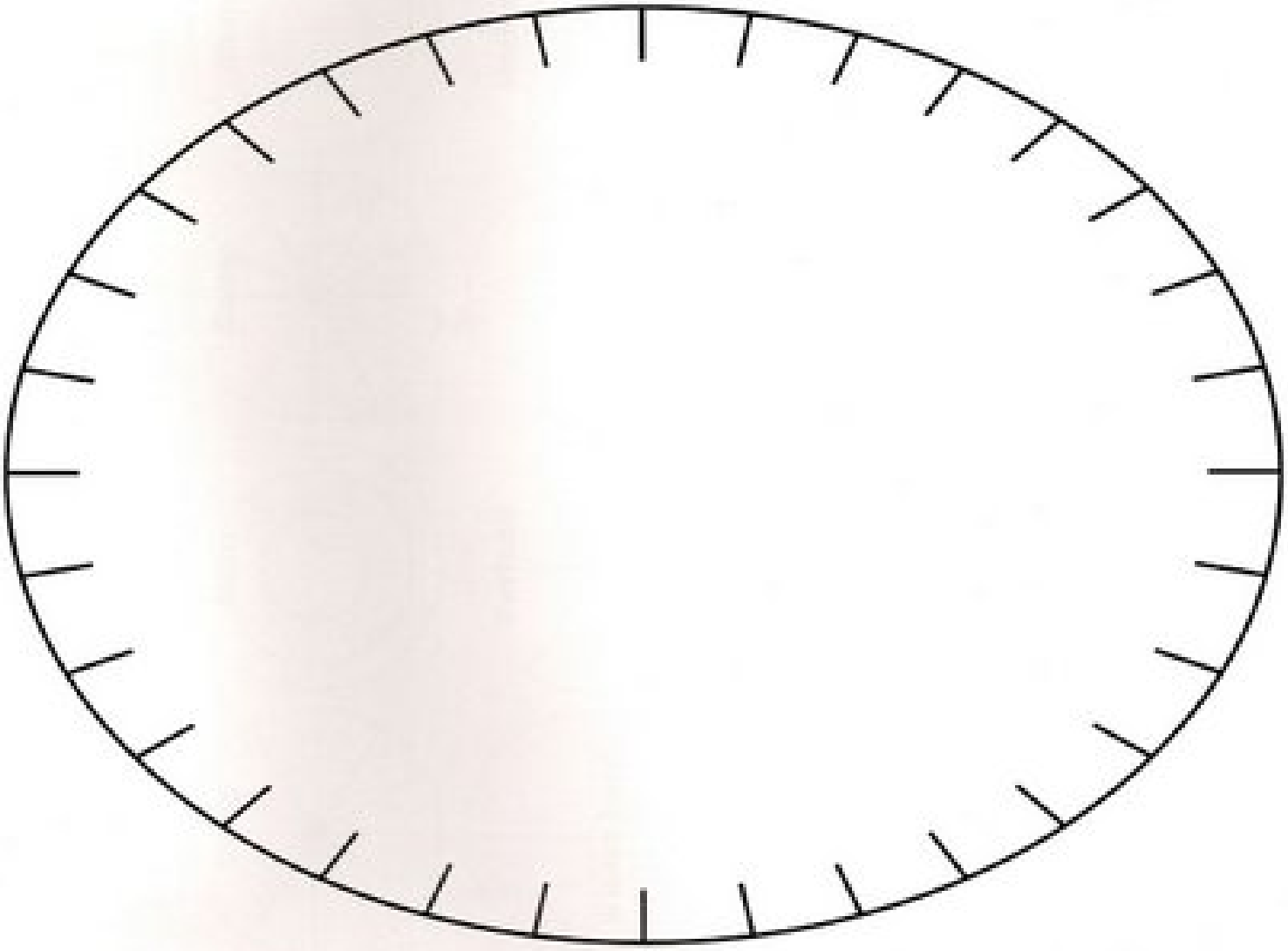
To decorate your final cake with basketweave, you will need to divide it—the division markings will guide you in making even vertical lines, keeping the basketweave design precise. To divide your oval cake, you can use the pattern below by placing it on your cake top, then marking divisions with a toothpick. Or, you can divide the oval cake without a pattern: Just follow this format to divide your cake into any even number. The suggested number of divisions for your Grand Finale cake in Course 2 is 32.







1. Mark cake on top with dot of icing. Divide in half. Continue marking cake in half again to divide into fourths. **2.** Mark each section of the cake in half to divide it into 8ths. Then, mark each of those sections of the cake in half again to divide it into 16ths. **3.** Finally, mark each section of the cake in half again for 32 divisions.



Grand Finale Basketweave Cake Pattern (32 divisions)

Flower Nail Templates